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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 94

MAY 16, 1936

Number 20



We're never satisfied!

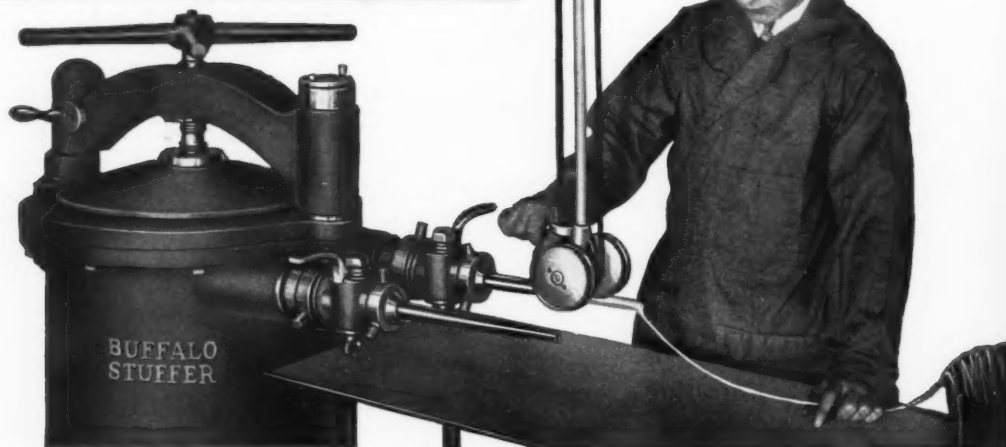
We know that NUSOY is a super-absorbent binder. We know that it is the undisputed leader in the binder field, but we're not content to sit lazily by and rest on our laurels. We feel that we can render something more to NUSOY users — hence the development of our highly specialized laboratory staff. Chemists, bacteriologists and meat experts are constantly working to more nearly perfect NUSOY — to give you a product with better performance to produce better profit!

*If you have not already given NUSOY a try
—order a bag today, and you will again!*

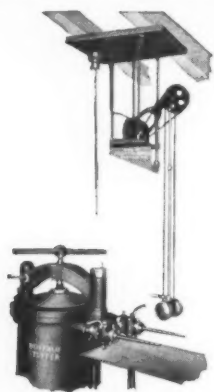
American

SOYA PRODUCTS CORP. *Evansville,
Indiana*

*Speed without fatigue
at the stuffing bench*



**CASINGS ARE HANDLED FASTER...NO TEARING
...WITH A BUFFALO CASING APPLIER**



The Casing Applier is easily mounted to the ceiling; when not in use it is raised up, out of the way. Simple to operate, rugged in construction. Write for complete data and price.

ACTUAL TESTS HAVE PROVEN CONCLUSIVELY why so many sausage makers have installed the BUFFALO Casing Applier. It not only speeds up the tedious operation of drawing delicate casings on the stuffing horn, but it also enables one man to handle as much production as was formerly done by two men. This without tiring the operator or tearing the casings. Time saving alone quickly pays for this efficient device.

JOHN E. SMITH'S SONS CO.

50 BROADWAY, BUFFALO, N. Y., U. S. A.

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Phone Boulevard 9020

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ANNOUNCING

● The latest designs of the extensive line of power transmission equipment of the leading manufacturer of conveying and power transmitting machinery.

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BOOK No. 1500

**PILLOW BLOCKS
CLUTCHES
COLLARS
COUPLINGS
GEARS
HANGERS
PULLEYS
SHAFTING
TAKE-UPS
GREASE CUPS**

● Send for a copy of this book, No. 1500, which will soon be off the press. It contains 208 pages of engineering data and catalog information. Sent free on request.

LINK-BELT COMPANY
2410 W. 18th St., Chicago Offices in Principal Cities

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The National Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 94

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PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Manager of Sales

Executive and Editorial
Offices

407 South Dearborn Street,
Chicago, Illinois

Eastern Office

300 Madison Avenue,
New York, N. Y.

A. W. B. LAFFEY
Manager

Pacific Coast Office

1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

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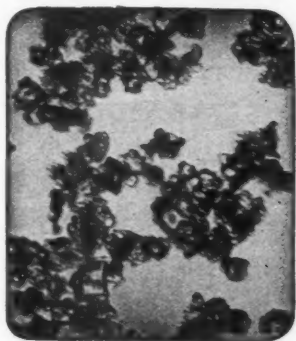
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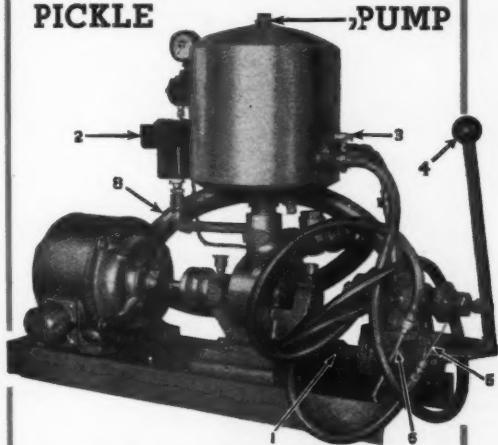
PRAGUE POWDER

Registered U. S. Patent 1,950,459



• A Magnified View of
Prague Powder, a Positive
Cure, Always Uniform.

BIG BOY ELECTRIC PICKLE



Style No. 3—Combination

Has one control measuring device and is equipped with needles and hoses for vein pumping also. Replace your old hand pump with "BIG BOY." You cannot afford to do without this pump.

MADE IN AMERICA

The Safe, Fast Cure

"America's Perfect Cure"
for Baked Hams

PRAGUE POWDER is not a Mechanical Mixture. The curing elements used are fused and change the character of the Nitrites and the Nitrates.

We call your attention to this "Aged Flavor" in the "short time cure."



The "quality cure" and the "tasty flavor" will increase your Smoked Meat Sales

A delightful cure



A tasty flavor

A Choice Breakfast Bacon

A color that holds. The cure is ready 1½ days to the pound. Increase your Bacon and ham sales by using the "Prague Cures."

"USE PRAGUE POWDER"

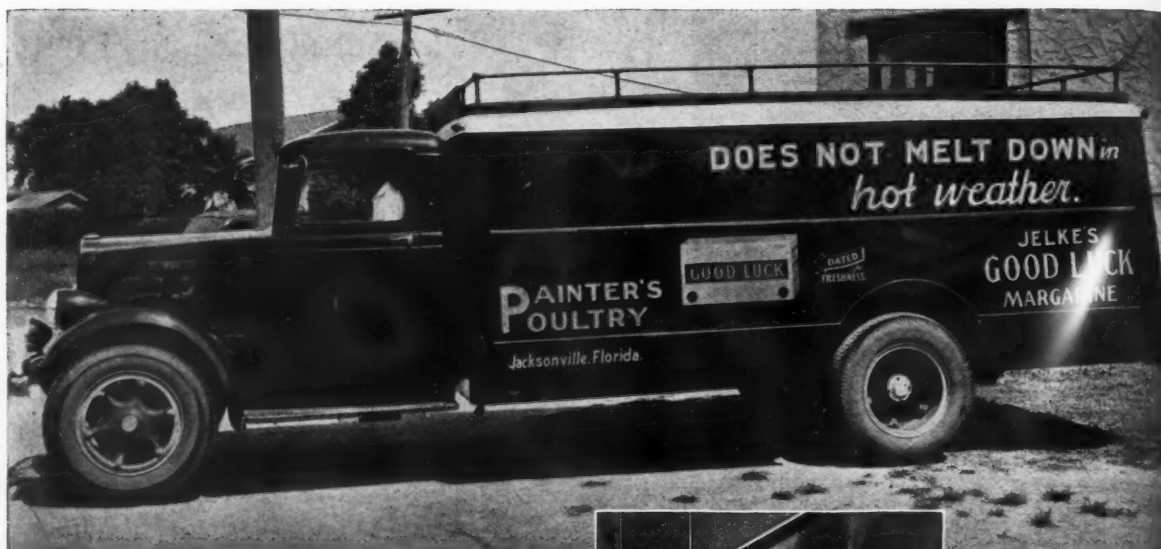
THE GRIFFITH LABORATORIES

1415-25 WEST 37th STREET, CHICAGO, ILLINOIS

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

"DEPENDABILITY is the most important tire feature in handling Perishable Products,"

SAYS PAINTER'S POULTRY CO., JACKSONVILLE, FLA.



● Painsstaking care in every department of Painter's Poultry Company, Jacksonville, Fla., has resulted in a steady growth until now all of the leading markets of Jacksonville and vicinity and practically all of the chain stores feature their poultry.

Not only in the selection of the poultry from the farms, the killing, preparation, grading and labeling—but in delivery as well—Painter's use careful attention. Dressed poultry is hauled in special refrigerated trucks and live birds in open trucks—with General Tire equipment for dependable service. The company feels that dependability is the most important feature of a tire in handling perishable products—and that dependable service from the tire dealer is equally important.

General Tire Dealers are factory-trained truck tire experts with wide experience and accurate knowledge in fitting the right type and size of tire to every kind of job. They have the most complete, most specialized line of truck tires in the business. *This combination* is worth real money to you. Call in the General Tire dealer and let him prove these statements.



THE GENERAL HEAVY DUTY HIGHWAY BALLOON is built for speed and long haul work. It is only one of the complete line of Generals—each designed and built specifically to do a certain job better.

3 REASONS

WHY GENERALS ARE MORE PROFITABLE TO YOU:

1. Generals are stronger tires—additional full-width plies of powerful cord are anchored bead to bead—with no "idle" plies—no floating breaker-strips.
2. Generals are cooler tires—they flex uniformly without that heat-producing "hinging

action" of ordinary breaker-strip tires.

3. Generals have "compact rubber" treads—their construction keeps the tread rubber compact and compressed so that it wears slowly and gives more miles.

FREE

Read this booklet on how to avoid the more expensive tire troubles. Write to The General Tire & Rubber Co., Akron, Ohio.



GENERAL TRUCK TIRES

FOR LARGE VOLUME CONDENSATE REMOVAL

● For draining equipment using large quantities of steam or for draining whole steam distributing sections or systems, consider the CRANETILT Trap. Its full size water passages and its 50 per cent oversize discharge-valve opening enable it to handle an unusually large volume of condensate per hour.

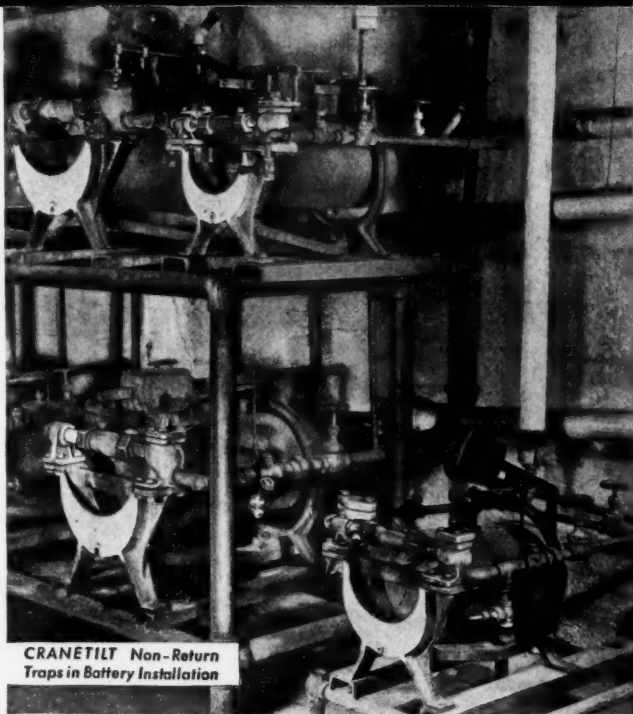
This oversize discharge valve reduces the discharge velocity and, hence, minimizes wire-drawing, assisted by the valve's knifelike cut-off. This feature contributes to the long life of the trap as does also the special hard, non-corrosive metal used for the valve discs and seats.

All important moving parts of the trap are on the outside of the tank and quickly accessible for inspection and maintenance.

Unusual versatility is a feature of the CRANETILT Trap. Its simplest form is the non-return trap for discharging into a pipe line, receiver or to atmosphere. Equipped with three valves, it is a lifting trap and, when so ordered, can be used as a vacuum or metering trap. Equipped with two valves, the trap becomes a direct-return trap, returning the condensate direct to the boiler.

There is a Crane branch or distributor in your city who can give you further information about the CRANETILT Trap and about any Crane valve or fitting in which you may be interested.

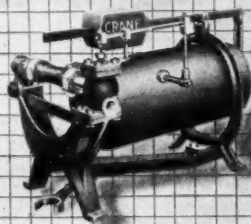
Let Profits Pay
for Plant Im-
provements.
Use the Crane
Finance Plan.



CRANETILT Non-Return
Traps in Battery Installation

CRANETILT TRAP

Steam working pressures up to 250 pounds



1 TANKS OF MALLEABLE IRON, CAST IN ONE PIECE OF UNIFORM THICKNESS. TESTED AT 800 POUNDS. WITHSTAND SEVERE STRAINS. RESISTANT TO CORROSIVE ACTION OF HOT CONDENSATION.

2 FEW PARTS. ALL VALVES AND MOVING PARTS ON OUTSIDE OF TANK, READILY ACCESSIBLE.

3 WORKING PARTS OF VALVE OF VERY HARD, DURABLE ALLOY WHICH SUCCESSFULLY RESISTS CUTTING EFFECTS OF CONDENSATE.

4 TRUNNIONS AND ALL WATER PASSAGES ARE OF FULL AREA. DISCHARGE VALVE OPENING 50 PER CENT GREATER THAN TRUNNION INLET SIZE—REDUCES VELOCITY AND WIRE-DRAWING.

5 INTERMITTENT DISCHARGE OF CONDENSATE AND KNIFE-LIKE CUTOFF REDUCE WEAR AND FUEL WASTE.

6 SUITED FOR USE ON RETURN LINES WHERE PRESSURE MAY VARY FROM A VACUUM TO HIGH STEAM PRESSURE.

7 MADE IN NON-RETURN TYPE FOR DISCHARGING INTO TANK, HOT-WELL OR ATMOSPHERE; IN RETURN TYPE FOR RETURNING CONDENSATE TO BOILERS; AND IN THREE-VALVE TYPE FOR LIFTING, AND, WHEN SO ORDERED, FOR USE AS VACUUM OR METERING TRAP.

CRANE

CRANE CO., GENERAL OFFICES: 836 SO. MICHIGAN AVE., CHICAGO, ILL. • NEW YORK: 23 W. 44TH STREET

Branches and Sales Offices in One Hundred and Sixty Cities

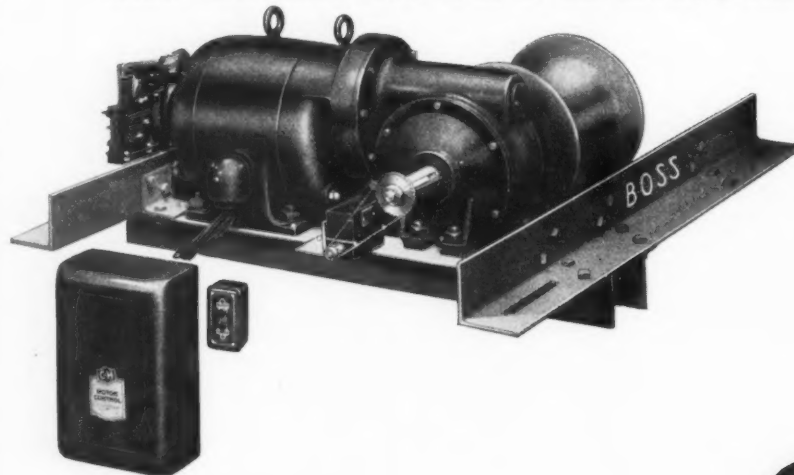
VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending May 16, 1936

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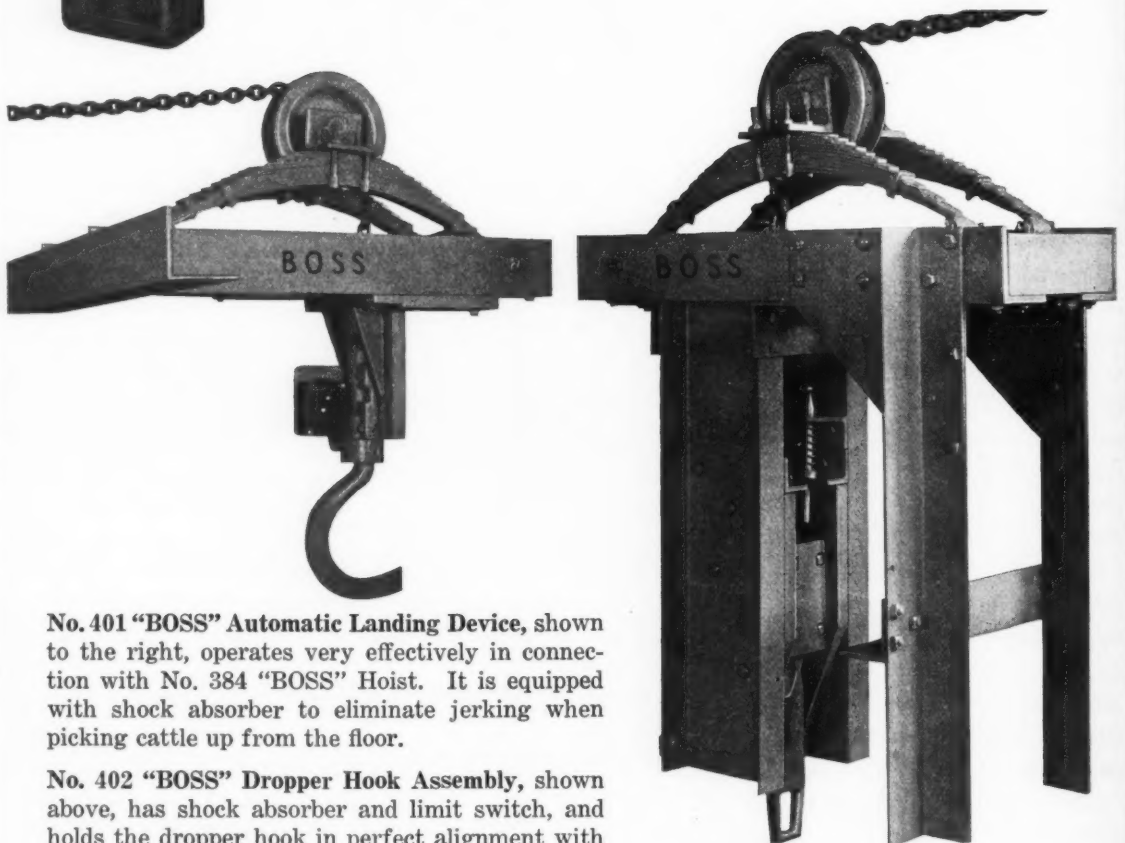
Improved BEEF KILLING Equipment

Beef slaughterers have long sought more efficient means of handling cattle. Here are shown some of our newer, practical developments.



No. 384 "BOSS" Worm Gear Hoist has limit control and is equipped with push-button switch for raising and lowering.

It is a quiet, smooth operating and powerful hoist and is adaptable for many uses.



No. 401 "BOSS" Automatic Landing Device, shown to the right, operates very effectively in connection with No. 384 "BOSS" Hoist. It is equipped with shock absorber to eliminate jerking when picking cattle up from the floor.

No. 402 "BOSS" Dropper Hook Assembly, shown above, has shock absorber and limit switch, and holds the dropper hook in perfect alignment with the bleeding rail.



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

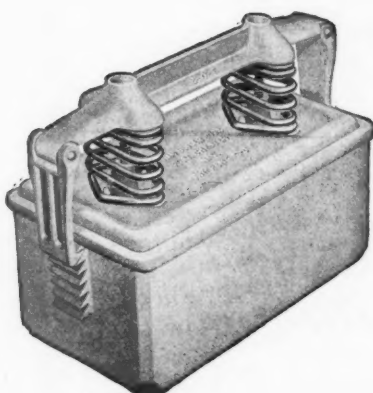
Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio

A GOOD INVESTMENT

- An outlay for Adelmann Ham Boilers is not an expense. It is an investment that pays dividends every day—in reduced shrinkage, superior product, increased sales and greater profits.

Leading packers and provisioners use Adelmann Ham Boilers exclusively. There must be a reason!



New Features Available

The exclusive Adelmann yielding spring principle with the new elliptical springs maintains a constant, firm pressure and allows for expansion and contraction of product. Hams are perfectly shaped and well molded. Adelmann Boilers are strong, sturdy and easy to clean.

TRADE-IN VALUES

Liberal trade-in schedules are maintained so that even after years of service you can dispose of your worn-out or obsolete ham boilers and have the advantage of new, modern and efficient Adelmann Ham Boilers. Write for details of our trade-in plan and our new booklet, "The Modern Method."

Adelmann Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel. The most complete line available.

"ADELMANN—THE KIND YOUR HAM MAKERS PREFER"

HAM BOILER CORPORATION

Office and Factory, Port Chester, New York

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 13 Bow Lane, London
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

MORE EVIDENCE

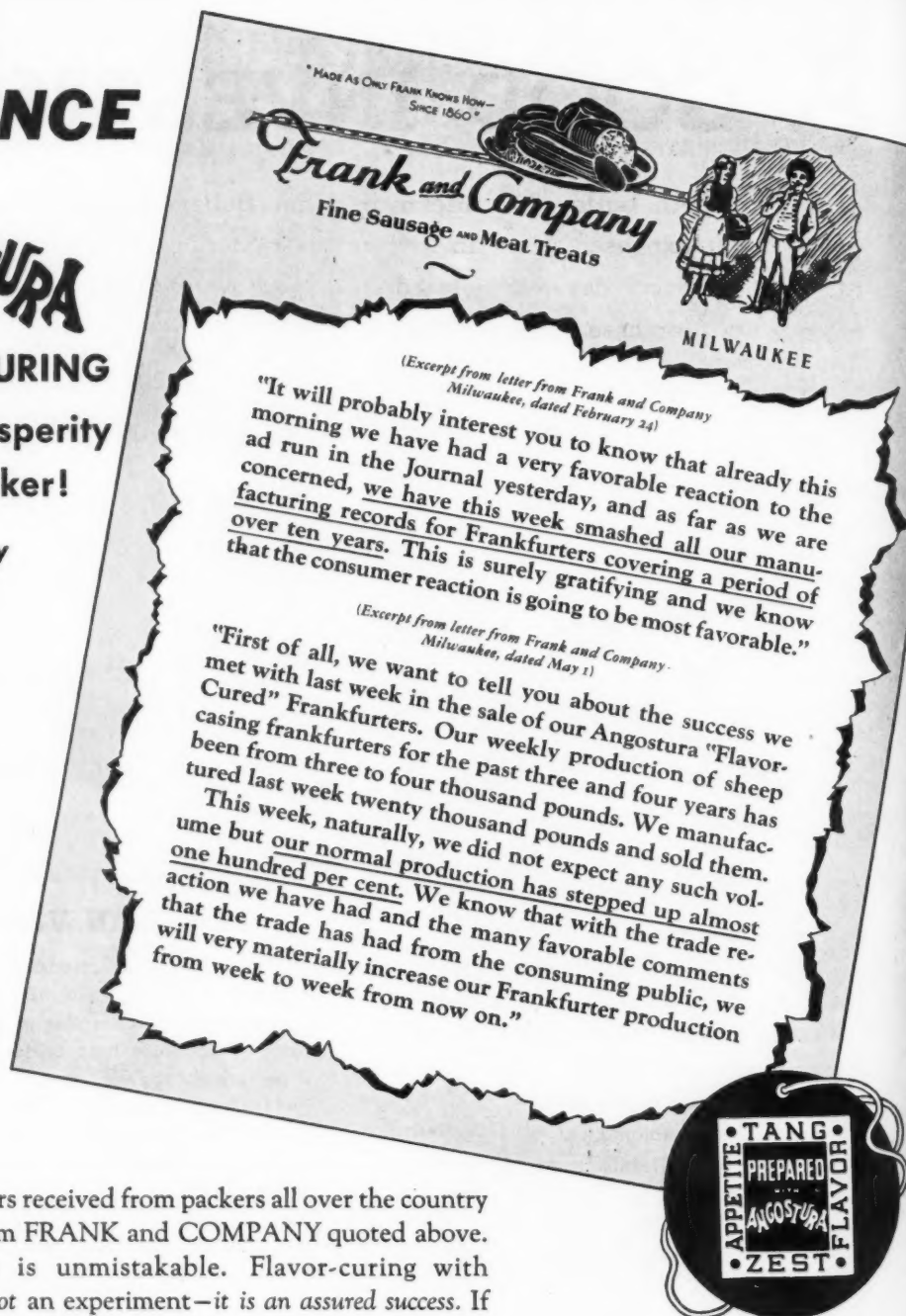
that

ANGOSTURA

FLAVOR-CURING

Means Prosperity
for the Packer!

— • —
**Don't Delay
Act Now!**



Typical of letters received from packers all over the country are the two from FRANK and COMPANY quoted above. The evidence is unmistakable. Flavor-curing with Angostura is not an experiment—it is an assured success. If you have been holding back to "let the other fellow try it first", here is your answer. Further delay simply means loss to you. Write NOW for full details about the process, about the issuance of licenses and about our advertising cooperation to help you put it over in a big way.

THIS TAG

identifies all meat products made by the Angostura Process. It is furnished to Licensees by Angostura-Wuppermann Corporation

ANGOSTURA-WUPPERMANN CORPORATION • NORWALK, CONNECTICUT

Today's Competition

Demands the modern method
of packaging for Sausages
and Ready-to-Serve Meats.

SYLPHCASE K (Reg. U. S. Pat. Off.) **CASINGS**

are the answer
to that demand.

Excellent visibility, uniform strength
and capacity, attractive printing —
all combine to bring you increased
sales at better profits.

SYLPHCASE K CASINGS are strictly *Kosher*

MANUFACTURED BY

SYLVANIA INDUSTRIAL CORPORATION

SYLPHCASE DIVISION

122 EAST 42nd STREET

NEW YORK CITY

Quality Counts!

Dependable Selection
Uniform Quality
Prompt Service

Armour's
BEEF — HOG — SHEEP
CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

THE NATIONAL Provisioner

Volume 94

THE MAGAZINE OF THE

Number 20

Meat Packing and Allied Industries

MAY 16, 1936

DIVIDENDS *Up the* SMOKESTACK

● Packer Overlooks Opportunities For Making Steam and Power Savings

FOR FIVE YEARS prior to 1933 an Indiana packer's average annual slaughter was 3,600 cattle, 2,800 sheep and 40,750 hogs.

He generates steam for processing and for heating buildings, and then buys power for equipment operation.

Average yearly cost for steam and power during this period was \$46,484.20.

If this packer had a modern power plant during these five years—and had generated the power used in his plant—his savings during that time would have totaled \$135,000, an average of \$26,932 a year!

Not An Unusual Case

The steam and power loss in this packer's plant is not unusual. It exists to a greater or less degree in every plant of similar size where

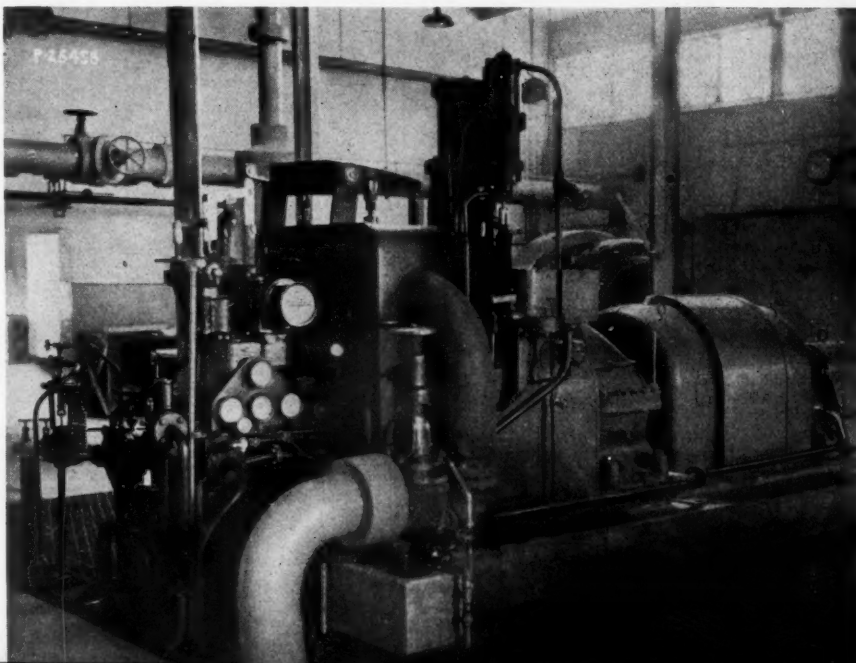
power is purchased, and where there is a concurrent demand for steam and power.

Savings possible in this Indiana plant were calculated from data collected by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE. These figures are on the safe side—that is, they are conservative. Were this packer to follow the recommendations made further along in this article his savings probably would exceed those estimated.

This survey is made for the benefit of packers who operate businesses of similar size, and as a check on losses in such instances. Estimates of savings in steam and power costs in other sizes of

PROFITABLE INVESTMENT FOR THE MEAT PACKER.

Turbine-generator set of type suitable for use in making power in the packinghouse as a by-product of processing steam demand. Modern power plants are earning many packers 20 per cent or more on the investment. (Photo Westinghouse Electric & Manufacturing Co.)



meat plants will appear in future issues of THE NATIONAL PROVISIONER.

In the boiler room of this Indiana plant are two 150 h.p. horizontal return tubular boilers, which are in only fair condition. These are hand-fired, coal being wheeled from railroad track into boiler room, a distance of about 50 ft.

Boiler Room Out of Date

Very few indicating and recording instruments are installed in the boiler room, and operating data is not complete. The operating crew estimated that 8,000 gallons of water per shift were evaporated, or 16,000 gallons per day.

All power for operating equipment was purchased from the local power company. Total average yearly steam and power costs were divided as follows:

COSTS IN PRESENT PLANT.

9,000 tons of coal @ \$3.25 per ton.....	\$29,250.00
Boiler room labor.....	3,280.00
Boiler room repairs.....	3,743.00
Power—638,200 k.w.h. @ \$.016.....	10,211.20

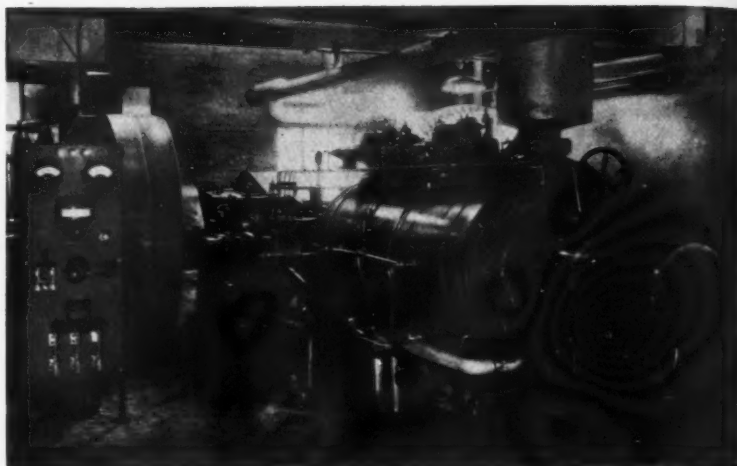
Total\$46,484.20

Some operating data was estimated. Other items, notably electric power purchases, were available from the records. The average yearly situation was approximately as follows:

OPERATING DATA IN OLD PLANT.

Steam produced per year, lbs.....	58,550,000
Maximum steam demand, lbs. per hour..	8,500
Minimum steam demand, lbs. per hour..	4,200
Average steam pressure, lbs. gauge....	125
B.t.u. in coal (estimated).....	10,500
Maximum power demand, k.w.h.....	150
Minimum power demand, k.w.h.....	75
Average power demand, k.w.h.....	100

A consulting engineer retained to de-



ENGINE-GENERATOR INSTALLED IN MEAT PLANT.

Unit has a capacity of 250 k.w. and is installed in plant of Kroger Grocery & Baking Co., Columbus, O. It provides all of plant's power needs. Exhaust steam at 5 lbs. back pressure is used to produce refrigeration in an absorption ice machine.

sign a power plant for this packer might or might not choose the layout here suggested. But without consideration for all factors involved, a logical set-up for the condition seems to be high pressure boilers and extraction type turbines.

What a New Set Up Should Be

If such a design were economical, this packer would require boilers equipped with stokers. Forced and induced draft and air preheaters would effect worth-while economies. Labor

cost of one man would be saved by installing automatic coal and ash handling equipment. Boilers should be constructed for a working pressure of 300 pounds per sq. in., with 100 degs. superheat.

In the engine room would be installed turbo-generators of the extraction type. These would bleed at 80 lbs. and exhaust at 10 lbs. back pressure.

Steam at 80 lbs. would be used for processing and operation of air and ammonia compressors, pumps, fans, etc., depending on how the heat balance worked out. The 10-lb. steam would heat buildings, smokehouses, water, etc. With turbines operating under these conditions, a guaranteed water rate of perhaps 40 lbs. probably could be secured.

Good engineering probably would be able to reduce the amount of steam required throughout the plant below that given previously and used for estimating purposes. However, to be on the safe side, the quantity of steam shown under "operating data" is used in the following calculations.

Plenty of Power Available

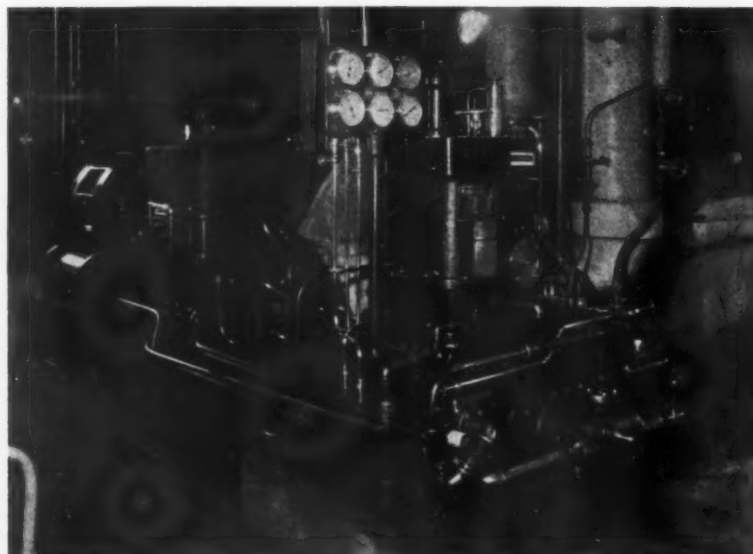
With a water rate of 40 lbs. of steam per k.w. this packer would be able to generate yearly 1,463,700 k.w.h.

58,550,000 lbs. steam	1,463,750
Power available—	
40 lbs. steam per k.w.	

Inasmuch as only 652,100 k.w. are required annually for plant operation, excess by-product power to the extent of 820,900 k.w. would be available.

Figuring on the basis of coal with a heat content of 10,500 B.t.u. per pound, and a boiler efficiency of 82 per cent—readily obtainable with modern steam generators equipped as suggested previously—this packer would be able to

(Continued on page 25.)



POWER AS BY-PRODUCT OF PROCESSING STEAM.

Turbo-generator set in service in plant of Kohrs Packing Co., Davenport, Ia. It has a capacity of 375 k.w.a. This unit has been in service about three years. Very little or no more coal has been burned under the boilers than before the unit was installed. Power it produces, therefore, is practically a clear gain.

Research Aids **M**ERCHANDISING

● Packer's Baking Laboratory Develops Service for Customers

TO CONTROL products sold to the baking industry—

To develop new ideas and formulas as a service to bakers—

To train sales and service men contacting baker customers—

This is the three-fold purpose behind the establishment of a baking research laboratory by Wilson & Co. at its Chicago plant. Although the laboratory has been operating for only a limited time—too short for significant figures to be recorded—sales of products to the baking trade have mounted sufficiently to indicate the soundness of the project.

Cuts Down Sales Cost

The bakery trade always has offered a large market for Wilson lard, shortenings and allied lines, but until about a year ago, these sales were handled by the various departments involved. Sales costs were too high. Each customer had to be called on by a lard salesman, a margarine salesman, a produce salesman, etc. Consequently, something over a year ago a central baking division was formed in charge of H. A. Snodgrass.

One of the first steps of the new department was planning and founding of the research laboratory, which operates in cooperation with the regular company laboratory under Dr. L. M. Tolman. Orville Pickens, noted cake and baking authority, is in charge of the laboratory, and sales and service men work there with him as part of their training.

The laboratory is completely equipped for the type of baking jobs done by the company's customers, although naturally on a smaller scale. Temperature and humidity are closely controlled at all times. Equipment is stainless steel and aluminum wherever possible.

Research to Save Trade

Products handled in the laboratory are lard and other standard shortenings, including blends of animal and vegetable fats; hydrogenated vegetable shortenings; oleo oil; salad and cooking oils; bakers' margarines (selected animal and vegetable fat blends); produce lines (butter and shell, frozen and powdered eggs), and gelatine.

To get an idea of how the laboratory functions, it will be simplest to follow one product through it and out into the commercial baking world, using "Bakerite," the trade name of this packer's hydrogenated shortening, as an example. It is made in three types—regular, for general shortening purposes; Bakerite 140, for cakes and icings; and Bakerite Plus, for biscuits and crackers.

How Tests Are Made

When Bakerite 140 is passed by the general laboratory as to chemical quality, purity, etc., it is taken to the baking laboratory and made up in a small batch of cakes to test its adaptability to that use. Every operation in the baking is carefully regulated, down to adjusting the number of revolutions per second of the mixer. If the cakes baked are entirely satisfactory, the Bakerite



AT WORK IN LABORATORY.

Where testing and experimentation are done. Left to right—Chas. B. Wright, head of bakery service department; O. J. Pickens, in charge of laboratory.

is taken out to a commercial bakery and tested in a batch of cakes in the size made there.

If it seems that some slight change in the make-up of the shortening would improve the cake, that change is made. Experimentation is carried on until the best possible results have been achieved.

In the course of the testing new formulas for cakes are worked out. These are carefully recorded, and if successful, are printed on loose leaf pages which fit into books. These books are taken by the salesmen to their customer's and given as a service. As new cake formulas are developed they are added to the loose leaf books already in the hands of the customer.

Salesmen Learn Customer Problems

Some of the men actually baking in the laboratory are future salesmen of the products with which they are experimenting. The training period of sales and service men is from four to six months—long enough for them to gain a real knowledge of products and what it is possible to do with them. These trained men can talk to the baker in his own language, and with an understanding of his production problems. They are in a position to be of great service both to the company and to its customers.

Good will and promotion possibilities of the laboratory do not stop here, however. Along one side of the laboratory are wide glass windows facing a "classroom." Here groups of bakers come to watch demonstrations or experiments. Through a series of mirrors let down from the ceiling, to a position above and parallel to the mixing benches, the



LABORATORY HAS A SHOW WINDOW.

Facing the Wilson cafeteria, where hundreds dine daily, the "show window" of the Wilson bakery research laboratory catches the visitor's eye and indicates the lines handled through this service.

"students" can watch every detail of the mixing.

Test and proving ovens also open toward this classroom. Mr. Pickens and his assistants, when giving demonstrations, wear microphones in their cost lapels and broadcast an account of the proceedings to their watchers.

At the end of the laboratory facing the cafeteria is a display window which holds some of the enticing products, or a display of ingredients being used to make them.

Most Modern Equipment Used

In advertising and demonstrations the point is stressed that this laboratory is in no way a competitor of the baker, but simply a place where he can get help in solving his production problems, and new ideas which will help him in building his sales.

Equipment of the experimental bakery includes the following:

Air filter, manufactured by company engineers, which closely controls temperatures and humidity.

Automatically regulated test and proof ovens.

Electric stove with regulating clock.

Three-section refrigerator for ingredients.

Bench drawers for keeping ingredients which do not need refrigeration.

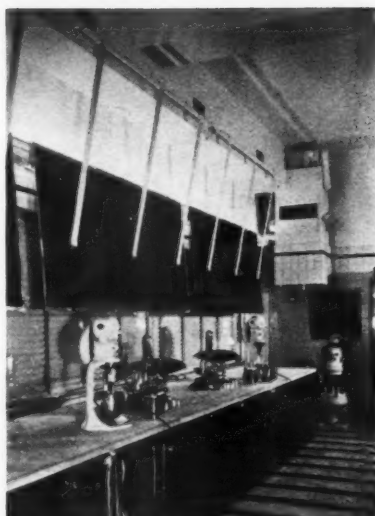
Stainless steel cabinets for utensils.

Mixing bench.

Mixers—two small ones, with speedometers to regulate revolutions of beaters, and one medium sized.

Exact weight scales.

Record drawers.



MIRRORS ACCOMPLISHMENTS.

A series of mirrors let down from laboratory ceiling enable visiting groups of bakers to see what is going on in the laboratory.

Every effort has been made to acquaint the baking industry with this new laboratory and what it has to offer. Advertisements in bakery industry papers featuring such headlines as "Step Up Your Cake Sales with 'Mello-Moist' Cakes," "There's a Brand New, Grand New Taste in Town," are used to tell bakers of the new formulas being developed. Illustrated broadsides are distributed telling them of the new "Wilson's Service to Bakers." Loose leaf formula books are distributed to

customers and demonstrations given at the laboratory, and these demonstrations are largely attended.

The Wilson Baking Research Laboratory and the use being made of its results offer excellent examples of up-to-date merchandising methods toward which forward-looking packers are turning.

BOOSTING USE OF SPICES

Progress of the cooperative campaign to increase the use of spices was reported at the 30th annual convention of the American Spice Trade Association, held at the Waldorf-Astoria, New York City, May 12 and 13. This campaign is directed not only to large servers of food and housewives, but to canners and all food manufacturers.

Good cooperation in the move is being received from other branches of the food industry, Allan P. Ames, of Ames & Norr, reported. "Spices compete with no other product," Mr. Ames said. "They contribute to the popularity of almost every other article of food. The spice trade believes that almost every producer and distributor in the entire food trade will benefit through this crusade for more flavor and aroma in the American cuisine.

"Processors of food, the canners especially, are waking up to an understanding that flavor, from a sales promotion standpoint, is just as important as nourishment. While we are trying to give the cooks of the country a better knowledge of the art of seasoning, we should realize that the manufacturers of prepared foods are often guilty of putting flat and insipid products on the market."

One feature of the convention was a "spice-for-flavor" luncheon, at which dietitians, home economists and newspaper and magazine writers were guests of honor. The menu was arranged for the purpose of illustrating the better uses of spices in various kinds of foods.

In line with its promotion efforts the association has established a research and information bureau. So successful is the work of this bureau that it reports having been "flooded with requests for information from all over the country."

George M. Armor, president of the association and Anthony A. Sayia, vice-president, were re-elected for the coming year. Arthur G. Dunn was elected treasurer to succeed Paul D. Hursh. The officers, with Lloyd M. Trafford and I. B. Catz, whose terms expire in 1937, and John Max Weyer of Van Loan & Co. and Charles A. Thayer, whose terms expired this year and who were re-elected for another two years, constitute the board of directors. In the spice grinders' section the executive committee consists of J. Bosley Bond, chairman; Norman S. Dillingham, F. H. Long, C. H. Kinker, Paul D. Hursh, F. E. Stillman and Wm. G. Volkmann.



BAKERS ARE SHOWN HOW IT IS DONE.

Presidents of various bakers' associations visit the Wilson laboratory to learn what is being done in their interest. Among them is Harvey Smith, president Chicago district (first on left). Tallest man in right-hand group is H. A. Snodgrass, in charge of Wilson's baking division.

Larger KILL AND Low STOCKS FEATURE Early 1936 MONTHS

SLAUGHTER of federal-inspected livestock during the first four months of 1936 showed marked increase over that of a year ago. This increase was apparent in all classes of livestock. Over a million more hogs were slaughtered in the first part of 1936, some 400,000 more cattle and 100,000 more lambs.

Cattle slaughter for the period is the heaviest in more than 20 years. With the exception of a year ago, hog slaughter is the smallest for the period in more than 20 years, and lamb slaughter is second largest in the 20-year-period.

At the end of this four months period of 1936 stocks of all meat on hand totaled only 583,748,000 lbs., compared with 711,769,000 lbs. a year earlier and 816,237,000 lbs. as the preceding 5-year average on May 1.

Thus, while April stocks showed some accumulation, packers are entering the warm months with very low cellar supplies when compared with those of other post-depression years.

Meat and Lard Stocks Low

While hog slaughter in April was some 400,000 head larger than in April, 1935, stocks of pork meats on hand were more than 100,000,000 lbs. less than a year earlier, and lard stocks nearly 20,000,000 lbs. less. Some idea of the advantageous position of cellar stocks at the beginning of each month of 1936, compared with the like period of each of the two preceding years can be gained from the following:

FROZEN PORK.

	1936.	1935.	1934.
May 1	101,491,000	177,837,000	165,772,000
April 1	98,397,000	203,264,000	167,436,000
March 1	101,724,000	220,719,000	184,536,000
February 1	103,153,000	226,487,000	177,292,000
January 1	58,270,000	230,866,000	129,763,000

SWEET PICKLE PORK.

May 1	264,830,000	315,779,000	381,633,000
April 1	263,404,000	350,326,000	381,248,000
March 1	267,616,000	376,807,000	438,069,000
February 1	253,225,000	374,600,000	442,438,000
January 1	213,670,000	387,856,000	402,632,000

DRY SALT PORK.

May 1	89,863,000	71,265,000	107,919,000
April 1	88,348,000	73,556,000	108,538,000
March 1	82,078,000	73,789,000	113,208,000
February 1	79,664,000	69,769,000	110,674,000
January 1	54,837,000	68,841,000	97,301,000

LARD.

May 1	83,331,000	101,224,000	179,441,000
April 1	76,814,000	104,934,000	173,775,000
March 1	78,723,000	110,508,000	177,560,000
February 1	75,069,000	112,711,000	168,756,000
January 1	62,718,000	118,107,000	132,510,000

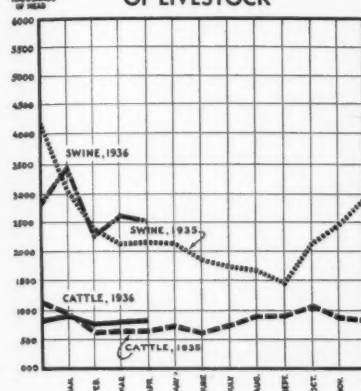
A Different Situation Now

The heavy holdings of 1934 were an advantage at that time, because the industry was faced with scarcity of hogs and high pork prices. It was appreciation of these stocks which accounted in large measure for the favorable financial showing of packers fortunate enough to be owners of them.

The reverse of this situation faces the industry at the present time, when both live hog and product prices are showing downward trends, and when the outlook for the balance of the hog crop year—which ends September 30—points to considerably increased supplies.

However, the stocks on hand were put down from high-costing hogs, and until these cured stocks are marketed the price level must be well over replacement values if loss is to be avoided.

FEDERAL INSPECTED SLAUGHTER OF LIVESTOCK



This chart shows the trend of cattle and hog slaughter under federal inspection during 1935 and the first four months of 1936.

Inspected slaughter for each of the four months of 1936 was as follows:

FIRST 4 MONTHS KILL.

	Cattle.	Hogs.	Sheep.
January	906,180	3,427,709	1,539,735
February	741,680	2,319,066	1,313,922
March	763,020	2,617,126	1,373,784
April	812,264	2,558,614	1,266,393
Total, 1936	3,223,162	10,922,635	5,493,834

This slaughter during the first four months of 1936 compares with slaughter in the like period of the post-depression years as follows:

KILL COMPARED TO PREVIOUS YEARS.

	Cattle.	Hogs.	Sheep.
4 mos. 1935	2,824,470	9,792,392	5,339,086
4 mos. 1934	3,064,418	15,274,776	4,972,112
4 mos. 1933	2,414,242	15,795,703	5,404,182
4 mos. 1932	2,518,439	16,094,742	6,042,141
4 mos. 1931	2,535,537	16,515,252	5,464,956
4 mos. 1930	2,524,346	15,908,226	5,156,961

WALLACE Urges "Windfall" TAX AND New Processing TAXES

A PLEA that the so-called "tax on an unjust enrichment" be left in the revenue act of 1936, and that new processing taxes be placed on agricultural commodities, was made before the Senate committee on finance by Secretary of Agriculture Henry A. Wallace late last week.

Hearings on the bill were re-opened to allow testimony by Secretary Wallace and other administration spokesmen. The Secretary's testimony, augmented by a letter written by him to Senator Pat Harrison, chairman of the Senate committee on finance, was along the lines of previous utterances by him, urging the committee to adopt the "unjust enrichment" clause and new processing taxes.

Not only would the Secretary strip the packers of their own money, regained or unpaid on invalidation of the AAA, but he would also add to their burden by imposing new processing taxes. His reason for new processing taxes is that "agriculture has a profound interest in the maintenance of

the federal government's revenues and in the production of a part of such revenues from sources having some relationship to agriculture."

The Secretary based his support of the "windfall" tax on his belief that with rare exceptions the processors did not absorb the processing taxes, but passed them to producers or consumers. This is contrary to evidence furnished by the losses sustained by many packers during the processing tax period.

Proposed New Processing Taxes

The Secretary, echoing the suggestions made earlier by President Roosevelt and Secretary of Treasury Morgenthau, recommended to the committee the adoption of processing taxes on a considerably larger number of agricultural commodities than were included in the processing tax program invalidated by the U. S. Supreme Court on January 6, 1936.

The proposed rates on the slaughter of livestock are as follows:

Hogs, 30 cents per cwt.
Cattle and calves, 8 cents per cwt.
Sheep and lambs, 4 cents per cwt.

In addition, processing taxes were proposed by the Secretary on sugar, tobacco, wheat, rye, rice, peanuts, cotton, corn, barley, oats, wheat, rayon, silk, jute yarn, and paper.

It is not known whether any of Secretary Wallace's recommendations other than in regard to the "windfall" levy will be included in the compromise tax bill which the Senate finance committee is believed to be preparing. Some revision of the "windfall" section is expected, but new processing taxes have been so unpopular in and out of Congress that their inclusion in the tax bill is doubtful. The committee believes it can draft a bill furnishing sufficient revenue without processing taxes.

Tax on Undistributed Profits

Senate finance committee opposition to heavy taxes on undistributed profits, coupled with the relaxation of administration pressure for its own ideas, is likely to result in a compromise bill much different from the House version.

One proposal which may be substituted for the original tax on undistributed profits includes a flat tax (normal) of 15 per cent on the taxable net income of corporations. All above 30 per cent of income undistributed, however, would be subject to surtaxes ranging up to 45 per cent on 50 per cent or more of income retained.

PACKER LICENSING BILL

House hearings have been indefinitely postponed on the Murphy bill, which would place meat packers under the licensing power of the Secretary of Agriculture, open their books to his inspection and penalize them heavily for violations of the act. The bill passed the Senate some weeks ago, when it was brought in as a surprise substitute for the Capper direct marketing measure. It had been expected that the House would begin hearings on the bill this week.

MEAT RATES QUESTIONED

Jacob Dold Packing Co., Buffalo, N. Y., has filed a complaint with the Interstate Commerce Commission against the Erie railroad, et. al., involving rates on fresh and cured meats and packing-house products between Buffalo and points in New York, Pennsylvania and New Jersey. The packing company charges that rates, in effect on shipments between April, 1934, and March, 1935, showed undue preference for complainant's competitors in charges on meats, cured, dried, salted or smoked, in mixed carloads. The company asks reparation.

Watch "Wanted" page for bargains.

PORK HOUSE *Addition for* *Armour* OMAHA PLANT

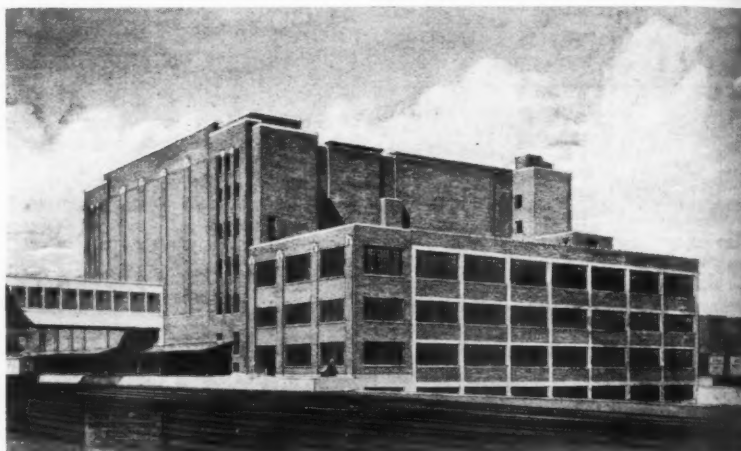
A NEW pork house addition to the South Omaha plant of Armour and Company, preliminary construction contracts for which have been let, will virtually complete this company's current program of modernization and replacement at this location.

The new structure, which will have a cubic content of 2,700,000 ft. and cost, with equipment, in the neighborhood of \$1,000,000, will be of brick, concrete and steel construction, similar to Armour's new beef house rapidly nearing completion in Chicago. The building was designed by the company's engineering department.

Second floor will be used for preparing sausage trimmings and materials to be rendered into lard. A fresh pork cooler and a sausage meat cooler will be located on first floor. Basement is to be used for storage.

Complete Sausage Plant Included

Section to the west of main building will be an unrefrigerated, three-story, daylight sausage kitchen, with facilities for mixing, stuffing, smoking and cooking sausage. Section in which raw materials are used will be provided with air filtering and cooling system. The sausage plant will cover an area 150 by



WILL CONTAIN 2,700,000 CU. FT. AND COST A MILLION.

Pork house addition to the South Omaha plant of Armour and Company. It is five stories high and will house a sausage plant, coolers and chill rooms with a capacity of 8,000 hogs, hog cutting room, casing and dry salt meat storage, etc. Bridge over railroad is insulated and refrigerated. It will connect new structure with ham and bacon curing building. Two hundred and fifty tons of refrigeration daily will be required for chilling and cooling.

The pork house will be 244 by 150 ft. overall, divided into three sections on the long dimension. Main section will be five stories high, completely refrigerated and surrounded with an envelope of cork insulation. Refrigeration necessary to cool the building will be equivalent to the melting of 250 tons of ice per day.

Chill Room Capacity for 8,000 Hogs

Two top floors will be used for chilling hogs, conveyed to the new building from the slaughtering plant immediately to the east. Chill rooms will be equipped with the latest brine spray decks. Capacity will be 8,000 hogs.

Third floor of main building will be used for cutting hogs into commercial cuts. Machinery capable of handling 600 carcasses an hour will be installed.

75 ft. A box assembling plant is to be located in the basement.

To the east of the main section of the building will be a two-story refrigerated structure, 150 by 55 ft., for sausage casing storage and curing dry salt meat.

Location of the new building on site of the coolers destroyed by fire in 1923 involves construction of a bridge 90 ft. long. This will be insulated and chilled and will pass over railroad tracks and connect with the building used for ham and bacon curing. None of the meat will be subjected even momentarily to ordinary temperatures.

Watch the Classified Advertisements page for bargains in equipment.

Practical Points for the Trade



Liver Cheese Loaf

An Eastern sausage manufacturer wants to add a liver cheese loaf to his line of specialties this summer. He writes:

Editor THE NATIONAL PROVISIONER:

We should like to begin the manufacture of a liver cheese loaf. Can you give us a formula and directions for making such a product?

Liver cheese loaf is a very saleable product if well made and attractively finished. It is only one of a great variety of meat loaves which the packer or sausage manufacturer can make and sell profitably the year 'round.

A good formula for baked liver cheese loaf, with full operating directions, is as follows:

Meats:

- 35 lbs. fresh pork livers
- 45 lbs. fresh lean pork trimmings
- 20 lbs. fresh lean pork cheek meat with surplus fat trimmed off

Use of cheese in this formula is optional. Livers are soaked in cold water for two hours before using. Grind pork cheeks through fine plate of hasher. Grind lean pork trimmings through 1/4-in. plate of hasher. Then take raw pork livers (whole) and raw pork cheeks (ground) and chop in silent cutter for about 6 minutes, adding seasoning and not more than 10 lbs. crushed ice. Following seasonings are used:

- 2 lbs. 12 oz. salt
- 2 to 4 lbs. peeled onions
- 6 oz. ground white pepper
- 2 oz. ground ginger
- 4 oz. granulated sugar
- 1 oz. ground nutmeg
- 1/2 oz. ground cloves
- 5 lbs. cracker meal
- 5 lbs. of a quality flour

Mixing the Liver Loaf

Ready prepared seasonings or specially prepared seasonings, as made by reputable firms, may be used in part in making this product. Such seasonings insure uniformity of product and convenience in manufacture.

Lean pork trimmings (ground) are then added in cutting machine and meats are all chopped together for an additional 2 minutes. Then add 5 lbs. cracker meal and 5 lbs. flour, and chop all together just long enough to thoroughly mix the cracker meal and flour with chopped meats.

When mixture is removed from the cutter it should be placed in a clean truck. If desired, cheese cut in about 1/2-in. cubes can be added at this time and mixed with chopped meat in truck by hand. When product is thoroughly mixed, fill it in tins of about 6 lbs. each. Before filling meat in tins be sure to grease inside of tins—sides, ends and

bottoms—with lard so the meat will not stick or burn.

Then place loaves in the oven at a temperature of 250 degs. Fahr. for the first hour; gradually raising the temperature to 300 degs. for next two hours and to 350 degs. for a final half hour to finish off. The loaf should be baked in about 3 1/2 hours. Remove from oven and empty out of tins, saving grease from each container.

Place loaves in a truck or on a table and apply hot sugar water with a brush over the top of each loaf to develop the color. Then allow product to remain at natural temperatures for a few hours, if possible, before placing in the cooler, as delivery direct to the cooler may bleach the color. Finally place the loaves in the cooler to chill over night.

Do you ask questions on this page?

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product—wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.?

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Figuring Smoked Meat Costs."
Name.....
Street.....
City.....

Enclosed find a 10c stamp.

Curing Sheep Pelts

Handling only a small number of sheep, a Midwest packer wants to know how pelts can be cured without too much equipment and labor. He says:

Editor THE NATIONAL PROVISIONER:

We slaughter a comparatively small number of sheep and lambs, but would like to cure and hold the pelts until we have a sufficient supply to sell. Can you tell us how this may be done?

The packer must thoroughly cool his sheep or lamb pelts before salting. Otherwise, if the pelt is carrying a heavy fleece, it will heat and spoil. This will cause the wool to slip and makes the pelt practically worthless.

After removal from the carcass the pelt should be spread flesh side up on the floor at a temperature between 40 and 60 degs. Fahr., where it should remain for a couple of hours before salting. If this temperature range is not obtainable in the room where the pelts are cooled, they should remain 10 to 12 hours before being salted.

Medium-grain evaporated salt should be used on the pelts. Particular attention should be given to getting the salt rubbed well into the shanks and heads, and salt spread over the balance of the surface. The whole surface on the flesh side must be covered with a thin layer of salt. Pelts are then piled, flesh side up, one on top of the other. Piles should not be over 3 1/2 feet high.

Sheep pelts handled in this manner can be held in storage temperature for a long time.

ICE OR WATER?

Some sausage makers use ice, some use water in making their product. An Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

It is not always convenient for us to use ice in sausage manufacture and we have been using water. We are not sure, however, that we obtain as good results. Which is better and why?

A great many sausage makers have a habit of throwing water in the chopper but this is not regarded as the best practice. The colder the meat is when chopped, the longer it can be chopped and the better the product. Therefore it is better to use shaved or strip ice than cold water. It is an aid in emulsifying the meat and prevents the development of "shortness" and poor binding quality.

The temperature of the meat dough should never go higher than 65 degs. Fahr. in the chopper. If it does, results in the finished product are likely to be poor as the sausage may be crumbly and easily yield to discoloration.

DRESSED FOR QUICK SALE!



"EYE-APPEAL is constantly winning impulse sales on Tasty Meats"—says Wilson & Co., Chicago.

All dressed up in "Cellophane" transparent wrapping, Wilson Tasty Meats (cottage butts) get good display, and instantly catch the shopper's eye. They *look* appetizing and fresh. They make the housewife say: "*Here's an idea for dinner tonight.*"

PACKAGING HELP?

Our Field Representatives are ready to help you work out new package ideas. You'll get quick service without any obligation. Write to Du Pont Cellophane Co., Inc., Empire State Building, New York City.

Cellophane

TRADE MARK

"Cellophane" is the registered trade-mark of the Du Pont Cellophane Co., Inc.



*A Page
for the*

Packer Salesman



SALESMEN and Selling

● Packer Salesman Can Fit Himself to Succeed in His Work

By BEN. W. CAMPTON.*

PACKER SALESMAN WANTED

Experienced man to represent a meat packing plant landing fresh and processed meats.
Address.....

IF ANY packer salesman out of a job were to see such an advertisement as the above, in all probability he would prepare to answer it immediately, qualifying himself as fit to fill the position because of previous experience.

Let's look facts squarely in the face.

Because a man happens to get started in the meat selling game, does this necessarily qualify him to continue in it? I think not.

There are too many men today who are square pegs in round holes, simply because in their younger days they started in some particular line of business into which they do not fit, or of which they did not make a study. They never make a success, and have drifted from one job to another, blaming everybody and everything but themselves.

Salesmen and Selling

The dictionary defines a salesman as "A man who sells goods." The definition of selling is "The exchange of property for money or its equivalent."

Everyone has something to sell. It may be only his personality. We who make our living selling are classified as professional salesmen. In other words, salesmanship is our profession just as much as music is the profession of the concert violinist.

Can you imagine a world renowned violinist making a concert tour, carrying his violin case from city to city, and opening it only when it is time to appear before his audience?

Such a thing would be unthinkable.

*Mr. Campton is head of the Sterling Meat Co., Los Angeles, Calif., and well-known for his emphasis on good salesmanship. This is taken from a letter he wrote to his sales force.

He practices continually. He sways his audience with his music because by continual practice he learns where to put emphasis. Let's compare ourselves as professional salesmen with the professional musician.

What are we doing to elevate ourselves in our profession?

Just how much study are we giving to that thing which provides our livelihood?

Price a Minor Sales Factor

Just how do we consider the problems with which we are confronted? Do we analyze them and attempt to overcome them tomorrow?

We don't do a doggone thing. We satisfy ourselves we are out of line on price, and let it go at that.

If we would sit down, study our problems truthfully and arrive at a definite answer, we would find the matter of price so far submerged that it would be forgotten.

Some of the largest sales ever made—sales in which hundreds of thousands of dollars were involved—were successfully consummated without one word being said about price. *The men who made these sales were salesmen.*

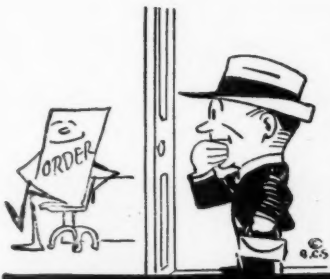
In *Printers' Ink Monthly* for February, 1936, we find this very interesting statement:

"We are, or may be, exactly what we wish to be. We enjoy the society of people on any plane, and are attracted to them, only to the extent that we fit ourselves by study, observation and experience to meet others on their level.

Work Brings Success

"Salesmanship is a profession, but only for him who has the professional pride, ambition and diligence to keep himself mentally and physically alert and aware; and like any musician or any fighter who has become great, study and train always to become better, and hold what he has acquired."

Perhaps you salesmen feel you possess all these qualifications. Perhaps



you feel you are a professional salesman in the full meaning of the word.

But if you do not work conscientiously, no matter how much ability and intelligence of supersalesmanship you may be able to demonstrate, these possessions might just as well be relegated to the ashcan.

SALES ETHICS

There are salesmen who develop the complex of representing their customers to the detriment of their companies. This type of man is constantly pressing his manager for lower prices. Whenever he asks for a price below the market to please an old customer or get a new one he is merely using his company's money to do the work he is paid for. Dollars are a potent sales argument, but if they were the only argument, business could be run with order-takers instead of salesmen.

Men who concentrate on lowering the price of merchandise they sell are often unfair to some of their customers as well as the company. If one buyer is given a price advantage, he has a competitive edge over the man who paid a fair price for the same quantity and quality of goods.

It is the duty of a salesman of perishable products to keep his employer informed of market conditions so that available supply can be moved into consumption. It is often necessary to lower prices to accomplish this, but it is still the salesman's job to obtain fair prices, whether high or low. He cannot be fair to his company or his trade if he insists on giving part of his merchandise away.—*Armour Magazine.*

EVERY DEALER A PROSPECT

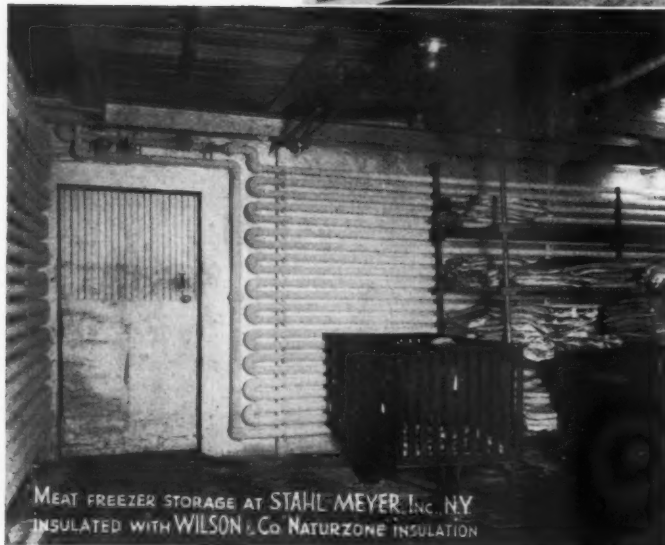
Conditions change constantly. The retailer whom the packer salesman rates as a "suspect" today may be a good prospect tomorrow. Sales seeds apparently planted on barren ground last week may be ready to sprout this week. Every packer salesman should give his prospects the opportunity to buy from him. It never is good policy to write "n. g." after any dealer's name. Every store in a salesman's territory is worth calling on. The law of averages still operates in meat selling and continues to favor the packer salesman who wears out shoe leather intelligently.

Do your salesmen read this page?

LET NATURE SOLVE YOUR INSULATING PROBLEMS



The interior of the new Lehigh Valley Railway Co.'s cooler in which 5" of Wilson's Naturzone insulation was used.



MEAT FREEZER STORAGE AT STAHL MEYER, INC., N.Y.
INSULATED WITH WILSON & CO. NATURZONE INSULATION

The interior of the new cooler for Stahl-Meyer, Inc., which was insulated with 6" of Wilson's Naturzone insulation.

Take a tip from Nature when you are specifying insulation for your coolers or refrigerator cars and trucks. The same natural protection against the extremes in temperature is available in the form of Naturzone, "Nature's own insulation."

Naturzone, the everlasting board form insulation is made of sterilized, deodorized hair compressed into board form of standard sizes. It has a conductivity of 0.27 per square foot per hour per inch of thickness. The ability to knit itself into a single unit in a very short time makes the efficiency of Naturzone higher than ordinary insulation.

Specify Naturzone insulation for your next refrigeration job and let Nature solve your problem.

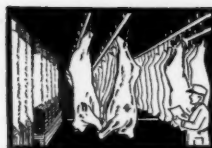


A DIVISION OF WILSON & CO.

4100 S. ASHLAND, CHICAGO



REFRIGERATION and Air Conditioning



Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

SAFE HANDLING OF OXYGEN

Oil and oxygen form a dangerous explosive mixture. In the meat plant, therefore, if equipment is repaired and ammonia, brine and steam lines erected by a welding process using oxygen, special precautions need to be taken, even to the wearing of oily or greasy clothing by workers.

The following general rules for safe handling of oxygen, issued recently by the Kerotest Mfg. Co., Pittsburgh, Pa., will be of interest to meat plant safety supervisors and foremen of equipment repair and pipe erecting gangs.

1.—Don't use oil with oxygen. The reaction when these two substances come in contact with each other is more violent than igniting dynamite. Keep oil or grease away from oxygen cylinders, cylinder valves and the equipment. Wash hands clean from oil before using oxygen apparatus.

2.—Don't confuse air with oxygen. Oxygen is one of the several elements contained in air and should always be described by its proper name.

3.—Don't test for leaks with oxygen (except in pipe lines specifically made and cleaned for oxygen use). Use compressed air, nitrogen, CO, or some other inert gas that will not aid combustion. Pipes, pipe threads, and other pressure containers are usually greased or oiled for various reasons, and using compressed oxygen for the general purpose of testing for leaks is extremely hazardous and almost certain to cause a terrific explosion.

4.—Don't blow out pipe lines with compressed oxygen. Pipes are invariably oily from various causes and oil or grease should never be brought in contact with oxygen.

5.—Don't think that a spark is necessary to explode oxygen. The chemical reaction of having fuel gases and oils combine with oxygen is sufficient to develop spontaneous combustion and cause an explosion. (Pipe lines made specifically for oxygen should be thoroughly cleaned from oil, steel chips, etc.)

6.—Don't use inflammable substances near oxygen. Oxygen itself will not burn, but will greatly accelerate combustion.

7.—Don't wear greasy clothes, gloves, etc., when working with oxygen. Oxygen

will cause substances with merely a trace of oil or grease thereon, to burn with great intensity.

8.—Don't store acetylene or other fuel gases with oxygen in unventilated space. Never take the chance of having these gases meet by accident. A violent explosion may result.

9.—Don't store oxygen cylinders and apparatus under moving machinery, cranes and belts. Oil or grease may drop and cause explosion and fire.

10.—Don't forget that an ounce of prevention is worth a pound of cure!

11.—Use only apparatus and equip-

ment which is designed, manufactured and tested especially for the purpose intended.

12.—Don't take it for granted that the cylinder does not contain oxygen.

FROZEN POULTRY IN STORAGE

Storage stocks on hand May 1, 1936, with comparisons:

	May 1, 1936.	Apr. 1, 1936.	May 1, 1935.
	M lbs.	M lbs.	M lbs.
Broilers	3,566	5,184	8,734
Fryers	5,796	8,587	6,446
Roasters	12,693	19,346	14,942
Fowls	5,048	8,071	6,473
Turkeys	13,907	17,749	16,143
Ducks	567	604	544
Miscellaneous	7,739	9,953	8,533
Total	49,316	69,494	61,815

PRODUCE IN COLD STORAGE

Cold storage holding of butter, cheese, and eggs on May 1, 1936:

	May 1, 1936.	Apr. 1, 1936.	May 1, 1935.
	M lbs.	M lbs.	M lbs.
Butter, creamery	4,997	5,346	5,676
Butter, packing stock ..	10	8	4
Cheese, American	55,780	62,261	46,593
Cheese, Swiss	3,696	4,345	2,851
Cheese, brick & Munster.	496	630	634
Cheese, Limburger	321	359	320
Cheese, all other	7,653	6,357	3,861
Eggs, shell, cases	3,031	807	3,901
Eggs, frozen	69,145	45,848	59,313
Frozen, case equivalent..	1,976	1,310	1,695

REFRIGERATION NOTES

Showers Ice Plant, Jerome, Ida., has added 70 new individual cold storage lockers, making a total of 230.

O'Neil Dairy Co., Ames, Ia., recently purchased a 49-ton Frick refrigerating machine.

Ed Hoeck and B. D. Dumbauld, Sibley, Ia., are planning a cold storage plant with capacity of 500 lockers.

A. B. DeHaan, Sioux City, Ia., will erect cold storage building.

Commonwealth Ice & Cold Storage Co., Boston, Mass., recently purchased two 181-ton compressors for use in ice and cold storage plant.

Bozeman Cold Storage Co., John G. Parker, manager, will remodel plant at Bozeman, Mont., at a cost of about \$10,000.

A new cold storage plant has been erected at Pender, Nebr., by Art Bourks and Andrew Johnson.

R. N. Rouse, Goldsboro, N. C., has contract for ice and cold storage plant for Pate-Dawson Co.

Public cold storage service with indi-

Air CONDITIONING

An information service
for the meat processor

What is meat plant air conditioning? Why is it needed? Where should it be used?

How is it being used?

These questions are answered in articles which have appeared in THE NATIONAL PROVISIONER during the past year. They describe methods and give temperatures and humidities for each department of the plant. They also describe air conditioning installations now in operation.

All this information has been put together in a loose-leaf binder, and future articles describing installations in other departments will be added as they appear.

Fill out and return the coupon if you want this service.

THE NATIONAL PROVISIONER
407 So. Dearborn st., Chicago, Ill.

Enclosed find remittance for \$1.25, for which please send me a copy of THE NATIONAL PROVISIONER AIR CONDITIONING SERVICE, with later articles to be mailed to me as they appear.

Name.....
Company.....
Street.....
City.....

CORK INSULATION FOR THIS MODERN PLANT

Was "Sold" Nearly Twenty Years Ago



All cold rooms built for A. Szelagowski during the past two decades have been insulated with Armstrong's Corkboard

WHEN Anthony Szelagowski entered the sausage business in Buffalo nearly twenty years ago, Armstrong insulated his first small cold storage room. As the business grew, storage facilities were increased and each addition to the refrigerated space was guarded with Armstrong's Corkboard.

In the large modern plant recently completed for A. Szelagowski and Son, meat coolers and all other

refrigerated areas are corkboard insulated. In addition, all cold lines in the plant are insulated with cork. Behind the selection of Armstrong's Cork Insulation for the refrigerated areas and equipment in this model sausage plant lies a record of efficient performance . . . nearly twenty years of satisfactory service.

Armstrong engineers will gladly work with you in planning the insulation of a single room or a complete

One of the meat coolers in the new sausage plant of A. Szelagowski & Son, Buffalo, insulated throughout with 5" of Armstrong's Corkboard. Ceiling and upper wall areas are finished with Armstrong's Plastic Emulsion.

~ ~ ~

plant . . . show you how you can assure lasting insulating efficiency and economy with moisture-resistant Armstrong's Cork Insulation. This Armstrong office has an experienced insulation erection crew. Write today for samples and full information about Armstrong's Corkboard for cold rooms and Armstrong's Cork Covering for low temperature lines. Address Armstrong Cork Products Co., Building Materials Division, 952 Concord St., Lancaster, Pa.



Armstrong's LOW TEMPERATURE INSULATION

vidual lockers has been installed by Bay City Creamery, North Bend, Ore.

J. L. Jordan, Jordan's Farm Service, Stayton, Ore., has announced plans for a cold storage plant.

Segrest-Walker Corporation, Slocomb, Ala., plan another unit for their cold storage plant.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, May 13, 1936, or nearest previous date:

	Sales.	High.	Low.	—Close—
	Week ended	May 13.	May 13.	May 13.
Amal. Leather.	100	3	3	2½
Do. Pfd.	34½
Amer. H. & L.	2,000	5½	5½	5½
Do. Pfd.	38
Amer. Stores.	600	29½	29½	28½
Armour Ill.	10,000	5	4½	5½
Do. Pfd.	700	72½	72½	72½
Do. Del. Pfd.	900	106½	106½	106½
Beecham Pack.	89½
Bohack, H. C.	7½
Do. Pfd.	37
Chick. Co. Oil.	600	24	24	24½
Childs Co.	1,200	7½	7½	7½
Cudahy Pack.	600	37½	37½	38½
First Nat. Stra.	1,500	43½	43½	41
Gen. Foods	18,000	38	37½	38
Gobel Co.	2,600	4½	4½	5
Gr.A.&P. Ist Pfd.	200	114	114	113
Do. New	50	127	127	127
Hormel, G. A.	50	16½	16½	15
Hygrade Food.	600	4½	4½	4½
Kroger G. & B.	3,900	23	22½	23½
Libby McNeill.	1,400	7½	7½	8
Mickelberry Co.	900	2½	2½	2½
M. & H. Pfd.	6
Morrell & Co.	200	46½	46½	45½
Nat. Leather.	450	1½	1½	1½
Nat. Tea	800	8½	8½	8½
Proc. & Gamb.	3,600	40½	40½	42½
Do. Pr. Pfd.	118½
Rath Pack.	25
Safeway Strs.	2,100	30½	30½	31½
Do. 6% Pfd.	210	110	110	110
Do. 7% Pfd.	30	112	112	113
Stahl Meyer	2½
Swift & Co.	6,400	21½	21½	21½
Do. Intl.	1,500	30½	30½	29½
U. S. Leather.	500	6½	6½	6½
Do. A.	1,400	11½	11½	11½
Do. Pr. Pfd.	600	84	83	84
Wesson Oil	200	35	35	35½
Do. Pfd.	600	80	80	80½
Wilson & Co.	7,200	8½	8	7½
Do. Pfd.	900	75	75	72½

*Or last previous date.

STEAM AND POWER SAVINGS

(Continued from page 14.)

generate 6.8 lbs. of steam per pound of coal burned.

Evaporation $\frac{10,500 \text{ B.t.u.} \times 82\%}{1,270 \text{ B.t.u. (steam)}}$ 6.8 lbs. steam per lb. coal.

Under present conditions, due to boilers in poor condition and inefficient operation, this packer is securing only 3.2 lbs. of steam per pound of coal burned.

Less Coal Would Be Used

With the new set-up quantity of coal required to be burned would be reduced considerably. Instead of 3.2 lbs. of steam per pound of coal this packer would secure 6.8 lbs. of steam per pound of coal, and coal consumption would be reduced to 4,305 tons, as follows:

Coal required $\frac{58,550,000 \text{ lbs. steam}}{6.8 \text{ lbs.} \times 2,000 \text{ lbs.}}$ 4,305 tons

With this data it is a simple matter to calculate costs in the new power plant:

COSTS IN A NEW PLANT.

Coal, 4,305 tons @ \$3.25 per ton	\$13,991.25
Labor	4,760.00
Repairs	800.00
Power
Total	\$19,551.25
Saving	26,932.95
Previous cost	\$46,484.20

Cost to install this power plant as outlined probably would be in the neighborhood of \$150,000 to \$160,000. In other words, saving would pay the cost in about 5 years or less.

The set-up suggested may or may not be the best one under the circumstances.

It is used only as a basis for estimating savings. A complete engineering survey would be required to determine what equipment and method of operation would fit the situation best.

While this plant has shown a steady growth in production, its earnings have been small. The money it could save by putting its power on an efficient basis would go a long way toward paying dividends.

FINANCIAL NOTES

H. C. Bohack, Inc., reports net loss of \$150,591 for the year ended January 31, 1936, against a net profit of \$234,664 the previous year.

Great Atlantic & Pacific Tea Co. has declared a quarterly dividend of \$1.50 on common stock, an extra dividend of 25 cents and a quarterly dividend of \$1.50 on first preferred stock. All payments are due June 1, to stockholders of record on May 15.

Amalgamated Leather has declared a dividend of 50 cents, payable July 1, to stockholders of record on June 19.

Quarterly dividend of \$1.25 has been declared on 5 per cent preferred stock of Procter & Gamble, payable June 15, on stock of record on May 25.

CANADIAN BEEF BRANDED

Sales of branded beef in Canada during March, 1936, totaled 3,466,740 lbs.; those for the same month in 1935 being 2,946,398 lbs. Sales of the first or red brand in March, 1936, amounted to 1,051,455 lbs., and those of the blue or second brand 2,415,285 lbs.

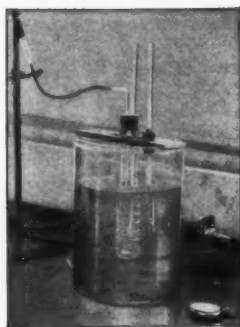


BUILT TO HAUL MEAT IN HOT CLIMATE.

This truck unit is a type popular in the meat packing industry for heavy loads over long routes. It is the latest addition to the refrigerated truck fleet of Southern Motor Lines. It has a capacity of 10,000 lbs. and operates over a route between Beaumont and Port Arthur, Texas, where temperatures average from 87 to 110 degs.

Roof, sides and ends of body are insulated with 2½-in. Dry-Zero Sealpad. Three inches of cork are used in floor. Body is equipped with ceiling racks for hanging fresh meats. Body is mounted on a Feigelson semi-trailer built by the Alex. Feigelson Co., Beaumont, Tex.

Why be so finicky?



Steam Emulsion Test... one of the fourteen York Tests.



There are 14 physical and chemical "acceptance tests" made on every gallon of York Oil before it is OK'd for use in Refrigerating Equipment. To insure absolute uniformity, these tests are conducted all along the line of production as each step in the process advances.

Why be so finicky? First, because Oil for Compressors and other Refrigerating Equipment must have special lubricating qualities. And second, to be sure that we can stand back of every gallon of York Oil.

York Oils Lubricate the Refrigerating Equipment in over 15,000 plants.

There are stocks of York Oil at Headquarters Branches throughout the world. And whether you buy in U. S., in England, in China or South Africa, you can depend upon its uniformity. We offer YORK AMMONIA COMPRESSOR OIL: For compressors operating on evaporator temperatures down to minus 20 degrees F. and discharge gas temperatures up to 320 degrees F: YORK HDT OIL (High Discharge Temperature) for compressors with discharge temperature

above 320 degrees F. YORK LSP OIL (Low Suction Pressure) for compressors with evaporator temperatures below minus 20 degrees F. YORK FREON COMPRESSOR OIL: also Carbon Dioxide Compressor Oil; Air Compressor Oil; Electric Motor Bearing Oil; Sulphur Dioxide Compressor Oil; Methyl Chloride Compressor Oil.

Prices on application to your nearest York branch or write to Dept. NP-5 for Bulletin No. 30159.

YORK

YORK ICE MACHINERY CORPORATION, YORK, PENNA.
HEADQUARTERS BRANCHES THROUGHOUT THE WORLD

JAMISON



New Jamison Gasket

Enlarged 8 times. This cross-section of a small portion of the new Jamison resilient, pure-rubber gasket shows one of the advantages possessed by no other gasket. Millions of small air cells within a smooth, water-tight exterior, furnish perfect insulation and a pliable, **conforming** seal. Now standard equipment on all JAMISON-BUILT Doors.



Get bulletin today.

Jamison Standard Door with Wedgetight Fastener, heavily ZINC-coated by the hot process to best resist corrosion.

Jamison Cold Storage Door Co.
Jamison, Stevenson, & Victor Doors
Hagerstown, Md. U. S. A.
Branches in all Principal Cities

LONGER KEEPING QUALITY

... is typical of carcasses stored in Baker Air Conditioned rooms. Baker ColdStream Units prevent excessive shrinkage, and offer positive control of temperatures, relative humidity and air motion in all departments of the meat processing plant. Experienced Baker engineers available for surveys of your requirements.

BAKER ColdStream

AIR CONDITIONING



**ColdStream
GRAVITY FLOW
TYPE UNIT**

Cutaway view illustrates compact space requirements of unit furnishing conditioned air for storage room of 325 carcass capacity.

Baker Ice Machine Co., Inc.
1518 Evans St., Omaha, Neb.
Engineering and Sales
in All Cities

COOKER with New FEATURES

● New Design Includes Many Details Which Mean Trouble-Free Operation

A NEW cooker, in which are incorporated many novel details of construction to provide long operating life and trouble-free operation, is announced by the John J. Dupps Co., Cincinnati, O. This piece of heavy-duty equipment is shown in the accompanying illustration. Some of its important new features include the following:

1.—Fusion Welded Reversible Shell.—This is built for a working pressure of 70 lbs. and internal pressure of 40 lbs., in accordance with ASME code requirements. In addition to eliminating troublesome features, the welded shell provides additional steam jacket space.

As most of the wear on a cooker shell comes on the lower half, the reversible feature practically doubles the life, it is claimed. The manufacturers recommend that after the cooker has been in service for 6 to 10 years the shell be reversed 180 degs., thus bringing the unworn surface into use. Bearing brackets are made double to accommodate bearings with shell in either position.

2.—Simplified Charging and Discharging.—Location of charging inlet and discharge outlet in straight line of cooker shell facilitates placing grease draw-off cock close to bottom of shell, a feature especially advantageous when rendering materials of high grease content. It is of lubricated stem type, easy to operate and capable of withstanding pressure up to 125 lbs. or vacuum up to 30 in. without leaking.

Charging and discharge doors are interchangeable. Discharge door is fitted with a filler block to avoid any pocket. Both doors are equipped with quick opening and quick closing yoke device with take-up screw at edge of door. Thrust pressure is applied to the center of door. This design requires little pressure for closing doors tightly. Both doors are provided with gaskets suitable for operation under 40 lbs. internal pressure or high vacuum.

Charging door is equipped with hand-wheel closing device, while discharge door is equipped with ratchet closing device and extension lever, making it unnecessary for cooker operator to get inside percolator to release holding device. Discharge door is also equipped with ratchet device for opening and closing discharge door. Both doors are provided with means for sealing in government inspected plants.

3.—Prevents Contamination of Edible Products.—Design of bearing supports is arranged so that any leakage of grease from bearings or of materials through stuffing box does not reach percolator. This is especially advantageous when handling edible products.

Cooker shafts are made of special square rolled steel. Ends of shafts are turned for stuffing boxes and bearings.

4.—Lubricated Water Seals.—These are provided for stuffing boxes, which are especially deep. Glass containers for holding lubricants are supplied. This feature obviates need for drawing up unnecessarily on stuffing box glands, lengthens life of packing and keeps down friction load on drive. The lubricant keeps packing cool and reduces shaft friction.

5.—Self-Aligning Roller Bearings.—These are mounted on wedge-adjusting blocks, and facilitate setting agitator shaft so as to permit clearance between agitator and shell. After being set at

sturdy, vertical low-speed engine designed for this purpose. It is equipped with automatic flywheel governor, and oilless steam cylinder, so that minimum amount of steam is used, and exhaust from engine can be used in the jacket of cooker. Power cost is thereby eliminated, it is claimed.

Crank case of this engine has a capacity of six gallons of oil, which means there is ample time for moisture separation. Engine is equipped with forced feed lubricating system, having individual sight feed gauge to each bearing, all plainly marked. Drive from engine crank shaft to the cooker shaft is through double and triple strand roller chains, fully enclosed and equipped with sight feed drip lubricators. Jack shaft is mounted in roller bearing pillow blocks.

A motor may be used in place of the steam engine. This drive consists of motor with gear reduction unit and roller chain drive from the gear reduction unit to the agitator shaft. This design makes it possible to convert from motor



NOVEL FEATURES OF DESIGN IN NEW COOKER.

Fusion-welded reversible shell, water sealed stuffing boxes, provisions for preventing drip into percolator, roller bearings, new agitator construction and by-product power drive are some of the details of this new design. The cooker is also constructed for motor or belt drive.

factory no further attention, either in form of lubricating or adjusting, is required for months after equipment is put into operation. A full floating bearing is used on discharge end of cooker, which allows for contraction and expansion without binding. Roller bearing at drive end is of rigid type, assuring alignment of drive at all times.

6.—Agitators of One-Piece Construction.—These are cast out of steel, have plough ends and are bolted spirally to center shaft, so as to throw a uniform load on drive. Space on shaft between clamps of agitators is covered with cast iron spacer blocks, which prevent shifting of agitators and also prevents their coming loose. All bolts are equipped with special lock washers.

7.—Low Power Cost.—Power for operating cooker is made as a by-product of the rendering steam demand by a

drive to steam engine drive at any later date.

Cooker shell assembly is substantially mounted on I-beam base which extends beyond the cooker shell to accommodate drive, which can be either motor, steam engine, or pulley.

This design is the result of 14 years' experience in designing and installing dry rendering equipment and 20 years' operating experience, it is announced. Details of design were perfected by the engineering head of a large boiler and hydraulic equipment manufacturing plant. Patent application is pending covering the construction of this cooker, which is manufactured and sold exclusively by the John J. Dupps Company.

Watch "Wanted" page for good men.

LOOK WHAT
SUCCESSFUL FOOD
MEN SAY ABOUT
DIAMOND CRYSTAL
SALT



"THE ONLY SALT
THAT CONSISTENTLY
GIVES SATISFACTION"
— PROMINENT
VIRGINIA MILLER

"DEVELOPS THE
MAXIMUM FLAVOR
IN BUTTER"
— LEADING NEBRASKA
BUTTER MAKER

AND hundreds of other smart food men tell us the same things. Because they know that the exclusive Alberger Process of making Diamond Crystal *insures* the qualities they consider so important in a truly fine salt.

They know they can depend on its unfailing purity and consistent uniformity. They'll tell you, too, that it's milder than ordinary salt. They can use more and thus get better flavors. And its porous, flat flakes dissolve quicker and more evenly than cube-type salts. Why not let Diamond Crystal Salt help you, as it is helping them, maintain the high standard of quality you want in all your finished products? Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



*Diamond Crystal
Salt*

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

FLAVOR • BRILLIANCE • PURITY

Grown in U.S.A.

PIMIEXO
A Sweet Red Spice

HOUSEWIVES no longer need guess in choosing sausage products . . . up-to-date methods of packaging and display place your products in full view of the buyer.

Consequently, eye appeal, brilliance, appearance and attractiveness of the meat itself . . . all assume a place of great importance in building sales volume for the packer.

Red, sweet and rich . . . grown in U.S.A. specially for packing trade requirements, PIMIEXO adds eye appeal, improved flavor and quality to sausage products. There is no substitute for Pimiexo.

From the "pulpy, meaty" structure of the pod comes the distinctive flavor and brilliance of Pimiexo. It goes 25% further than any other spice used for this purpose making it less expensive besides being uniformly superior in quality.

Pimiexo is powdered fine with full condiment value and spreads efficiently throughout the sausage without speckling or uneven distribution.

For bright, natural sausage, distinctively flavored and tempting in appearance . . . for increased sales at less cost . . . use PIMIEXO. Samples will be gladly furnished. Write today.

DON Garlic and Onion Powders

Progressive packers prefer garlic and onion in powder form instead of fresh stock. It gives a uniform strength, is conveniently handled without waste and helps prevent sourness. Both these powders are always obtainable from our warehouse stocks.

Chili Products Corporation, LTD.

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LOS ANGELES, CALIF. CHICAGO, ILLINOIS

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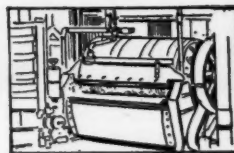
S. HOLST KNUDSEN E. W. CARLBERG CO.
100 Hudson St. New York City 215 Parkview Rd. Kansas City, Mo.

USED
EXTENSIVELY
BY
I.A.M.R.
MEMBERS

LARD	15.50
BELLIES	15.50
HAMS	15.50
LOINS	15.50
BUTTS	15.50

Provisions and Lard

Weekly Market Review



Market Active—Prices Lower—Lard Made New Season's Low—Hog Run Liberal—Hog Weights Heavier — Prices Lower — Cash Trade Fair.

MARKET for hog products continued under the influence of bearish hog news, and as a result of the latter, liquidation and hedge selling, the lard market again went into new low ground for the season. The trade continued to be mostly impressed by the liberal hog arrivals, the heavier hog weights and unsteady hog prices. Government report on cold storage holdings showed some increase in lard for the month but low stocks of meat. (Detailed figures elsewhere in this issue.)

Commission house liquidation, catching of stop-loss orders and rather slim support, together with unsteadiness in cotton and other oils and inedible fats, aided in depressing lard again this week. Unsettled foreign political and financial conditions were also against the market, in that they made for considerable uncertainty surrounding the world situation as far as hog products are concerned.

Reports were current in the market of some scale down accumulation of lard, as an investment purchase. This buying did not appear aggressive, but was present on all declines. Sentiment remained mostly against the market, with quite a few looking for continued relatively liberal hog receipts. There has been some narrowing in the corn-

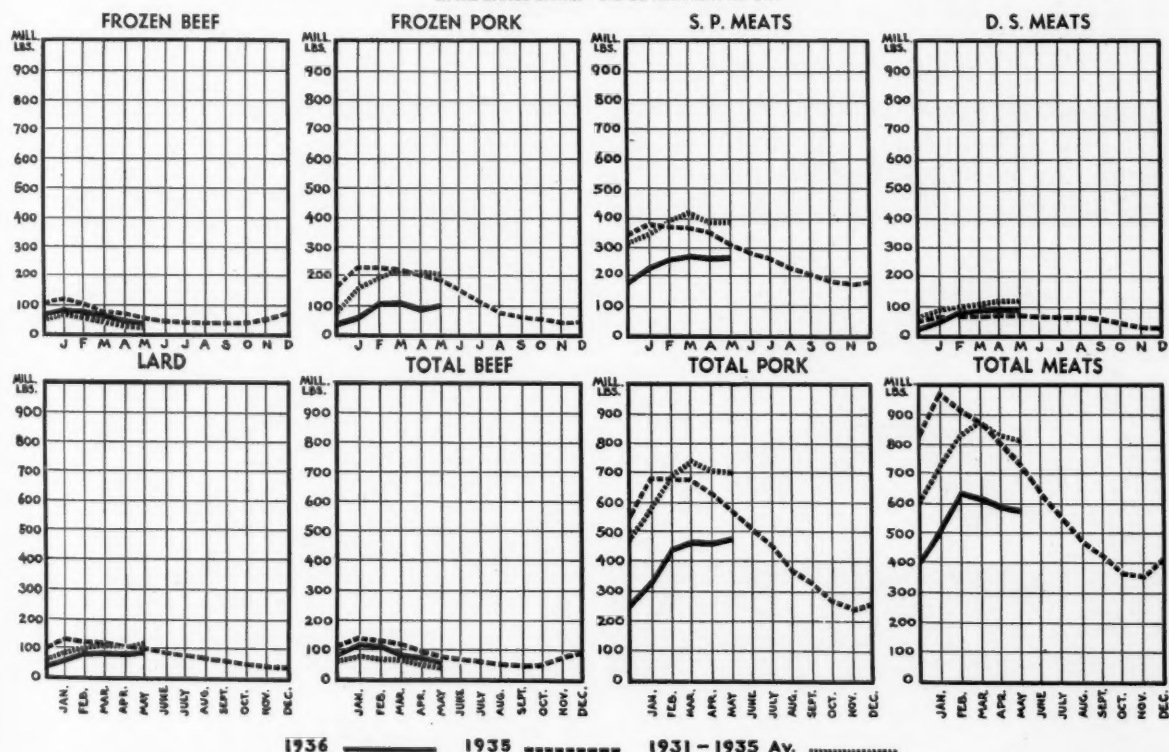
hog ratio and this, it was figured, might induce some to market hogs still more freely.

More and Heavier Hogs

Receipts of hogs at Western packing points last week totaled 283,200 head compared with 272,600 head the previous week and 200,000 head the same week last year. Average weight of hogs at Chicago last week was 252 lbs., compared with 250 lbs. previous week, 245 lbs. a year ago and 231 lbs. two years ago. Average price at Chicago at the outset of the week was 9.40c, compared with 10.15c a week ago, 9.10c a year ago, 3.55c two years ago and 4.90c three years ago. Top hogs at Chicago were at 9.50c this mid-week, compared with 10.35c the previous week

STORAGE STOCKS OF MEAT AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



While supplies of beef have been heavy in recent weeks, and hog slaughter heavier than a year ago, total meat stocks on May 1 were low compared with the 5-year-average of that date. This is particularly true of pork and lard stocks, in spite of some accumulation during April. This accumulation is attributed to lack of "will to buy" at present levels, rather than to large supplies.

This chart, showing trend of stocks of meat and lard on hand at the end of each month during 1936, compared with 1935 and the five-year-average, is part of THE NATIONAL PROVISIONER DAILY MARKET SERVICE SERIES.

PRAGUE POWDER

Registered U. S. Patent 1,950,459



An Approved Curing Salt

The Nitrates are in the center of the small salt crystal just like the kernel is in the center of the nut.

THE SAFE, FAST CURE

Meets B. A. I. Requirements

We call your attention to "A Perfect Cure"—
"A Rich, Ripe Flavor" in a "Short Time Cure."

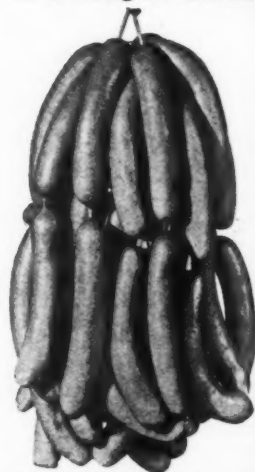
Use Prague Powder

for a Sweeter Ham Cure. A "Flavorful" Ham for
Baking, Boiling
and Slicing.



Both taste
and color

Use Prague Cures



Ask the Griffith salesman for "Savory." Pure Spices. Sausage seasonings are important. Ask for "Savory."

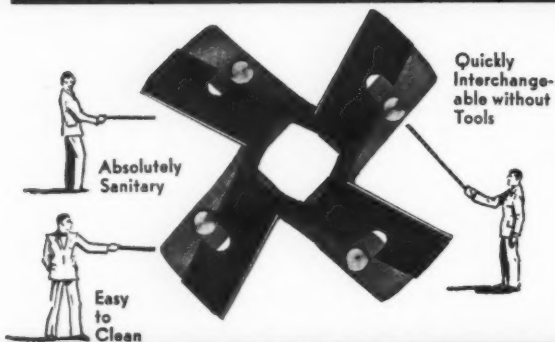
THE GRIFFITH LABORATORIES

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CANADIAN FACTORY AND OFFICE: 1 Industrial Street, Leaside, Toronto 12, Canada

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Saves Time · Money · Trouble



Long Life PLATES

Cost Less in the Long Run



Long Life plates have an unequalled Service Record because they are made of an especially tough, long-life steel that resists wear. Our descriptive illustrated brochure gives the facts. May we send it to you?

K.C. SEELBACH Co., Inc.

260 WEST BROADWAY
NEW YORK, N. Y.

Wynantskill STOCKINETTE News

*Dedicated to Saving
Money for Meat Packers*

We've solved a lot of stockinette problems recently. And in every case, the answers we obtained helped some packer to bigger profits. We'd like to do the same for you! *Write!*

Wynantskill MFG. CO.

*Stockinette
Manufacturers
Since 1907*

FOR SALE!

28 Years' Stockinette Experience

We've worked for 28 years making WYNANTSKILL Stockinettes. During this time, we have learned a lot about the meat packing business, and the effect that stockinettes have on profits. We've learned a lot of wrinkles that would mean quite a bit in dollars and cents to the average packer.

This experience goes with every lot of WYNANTSKILL Stockinettes. It costs you nothing extra. But this knowledge of ours often goes a long way in paying extra profits for meat processors.

We'd like to tell you in detail what this service means to you. *Write!*

TROY, NEW YORK
REPRESENTED BY — Fred K. Higbie, 417
S. Dearborn St., Chicago, Ill.; W. J. Newman,
1006 Pearl St., Alameda, Calif.; Murphy Sales,
Adrian, Mich.; C. M. Ardizzone, 6042-41st
Ave., Corona, L. I., N. Y.; Jos. W. Gates,
131 W. Oakdale Ave., Glenside, Pa.

and were off about \$1.50 per cwt. from the season's best.

In line with lower hogs, pork loins were somewhat weaker at Chicago. Cash demand for pork meats was reported as fair, while a satisfactory cash trade in lard was said to be passing in both the East and the West.

Increase in cotton oil consumption in April over last year was believed to have been largely the result of the arrival of the salad dressing season, as lard is still regarded as relatively cheap compared with cottonoil.

Lard Production Up

March production of lard at 75,518,000 lbs. against 55,640,000 lbs. in March 1935, and a five-year March average of 108,072,000 lbs. was reported by the Department of Agriculture. Lard exports official for the week ended May 2, totaled 1,145,000 lbs. compared with 2,287,000 lbs. the same week a year ago. Lard exports Jan. 1 to May 2, this year, totaled 40,069,000 lbs. against 54,223,000 lbs. the same time in 1935.

Exports of hams and shoulders for the week were 401,000 lbs. against 1,271,000 lbs. a year ago; bacon 238,000 lbs. against 221,000 lbs.; pickled pork 33,000 lbs. against 7,000 lbs.

PORK—Market at New York was moderately active but easy with mess quoted at \$31.00 per barrel, family \$30.00 per barrel and fat backs \$20.25 to \$24.75 per barrel.

LARD—Demand was moderate at New York, with prime Western quoted at 10.55@10.65c, Middle Western 10.45 to 10.55c, New York City tierces 10¼@10½c, tubs 10¼@10½c, refined Continent 10¼@10½c, South American 10½@11c, Brazil kegs 11@11½c, compound in car lots 11¼c, smaller lots 11½c.

At Chicago regular lard in round lots was quoted at 10c over May, loose lard 57½c under May and leaf lard at 65c.

BEEF—Market was quiet but steady at New York with mess nominal, packer nominal, family \$18.50@19.50 per barrel and extra India mess nominal. under may. (See p. 38 for later markets.)

BRITISH DUTY ON MEAT

Great Britain may propose a 1¼d. a lb. duty on imported meat, as well as a quota system, during impending negotiations for revision of the Anglo-Argentine trade agreement, according to some reports from the British trade. Argentina strongly objects to any duty exceeding a penny a lb. and its assent to that rate is understood to be conditional on removal of quotas. Merchandising margin on Argentine beef in the United Kingdom is now reported to be 1¼d. a lb. It has been believed for some time that the present British government would like to apply duties to meat imports and that first steps might be taken this summer.

Hog Cut-Out Results

MARKED improvement in hog cut-out values are shown for the first four days of the current week. Live hog prices were much more nearly in line with product values than they have been in a long time.

Larger hog supplies, heavier average weights, strong competition from plentiful supplies of good beef reasonably priced, warm weather, accumulating stocks of pork meats and lard and prospects of increased hog runs have had their influence. Even though packers must secure enough hogs for their fresh pork needs, there is little disposition to accumulate product which goes into the cellar at replacement costs above the current market.

There appears to be little prospect for product now going into cure being marketed at price levels above those prevailing in recent weeks, in view of the Department of Agriculture's predicted increase in summer hog marketings and private observations of considerable numbers of hogs which will be available in coming months.

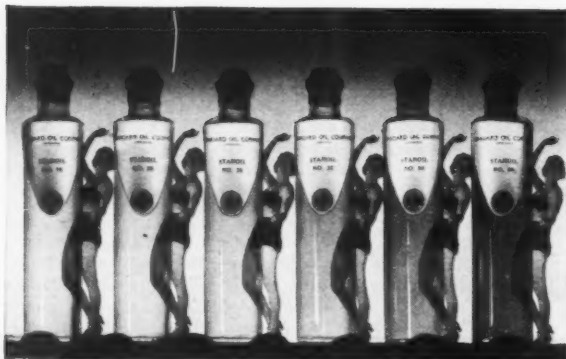
The test appearing on this page is worked out on the basis of average Chicago costs, credits and yields of hogs of the weight ranges shown. These should be computed regularly in each plant so that fairly representative results will be available to each packer as a guide in his hog purchases.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-260 lbs.			260-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	14.00	17.75	\$ 2.49	13.70	17.75	\$ 2.43	13.30	17.75	\$ 2.36
Picnics.....	5.60	12.92½	.72	5.80	12.55	.67	5.00	12.05	.60
Boston butts.....	4.00	17.12½	.69	4.00	17.12½	.69	4.00	17.12½	.69
Loins (blade in).....	9.80	17.87½	1.77	9.50	16.87½	1.60	9.00	15.87½	1.42
Bellies, S. P.....	11.00	17.42½	1.91	8.70	16.05	1.40	3.50	15.17½	.53
Bellies, D. S.....	3.00	12.12½	.36	9.00	12	1.08
Fat backs.....	2.00	7.25	.15	4.00	7.37½	.30	5.00	7.75	.39
Plates and jowls.....	2.50	8.25	.21	2.50	8.25	.21	3.30	8.25	.27
Raw leaf.....	2.00	9.40	.19	2.10	9.40	.20	2.20	9.80	.21
P. S. lard, rend. wt.....	12.10	9.80	1.19	11.40	9.80	1.12	11.00	9.80	1.08
Spareribs.....	1.50	10.62½	.16	1.50	10.62½	.16	1.50	10.62½	.16
Trimnings.....	3.00	8.12½	.24	2.80	8.12½	.23	2.70	8.12½	.22
Feet, tails, neckbones.....	2.0009	2.0009	2.0009
Offal and misc.....303030
TOTAL YIELD AND VALUE.....	69.50	\$10.11	70.50	\$ 9.76	71.50	\$ 9.40
Cost of hogs per cwt.....		\$ 9.56			\$ 9.49			\$ 9.23	
Condemnation loss.....		.05			.05			.05	
Handling and overhead.....		.58			.53			.51	
TOTAL COST PER CWT. ALIVE.....		\$10.19			\$10.07			\$ 9.79	
TOTAL VALUE.....		10.11			9.76			9.40	
Loss per cwt.....		\$.08			\$.31			\$.39	
Loss per hog.....		\$.16			\$.84			\$ 1.09	

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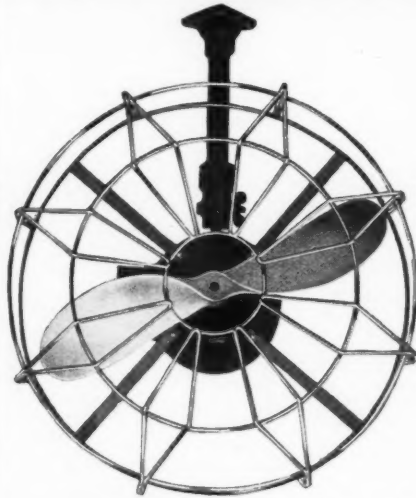
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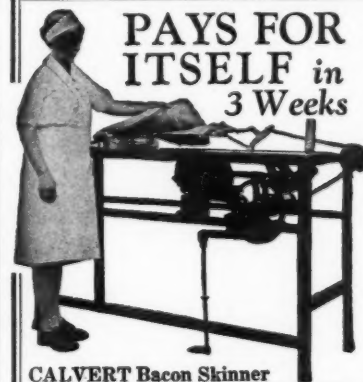
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In a representative small plant, labor savings alone paid the cost of a CALVERT Bacon Skinner in three weeks! If you slice 500 pounds of bacon a week, the CALVERT will give you similar savings.

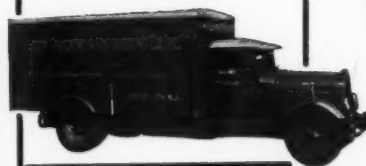
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PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended May 9, 1936:

PORK.

	Week ended May 9, 1936.	Week ended May 11, 1935.	Nov. 1, 1935 to May 9, 1936.
Total	25	25	1,068
United Kingdom	25	25	110
Continent	25	25	768
West Indies	25	25	160

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	697	1,399	57,464
United Kingdom	687	1,399	57,204
Continent	10	10	80
West Indies	10	10	175
Other countries	10	10	8

LARD.

	M lbs.	M lbs.	M lbs.
Total	772	1,164	50,474
United Kingdom	586	912	45,075
Continent	76	34	4,278
St. and Ctl. America	74	74	185
West Indies	141	141	938
Other countries	3	3	8

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	325	313	72
Boston	72	110	277
New Orleans	369	277	110
Montreal	369	277	110
Total week	697	772	500
Previous week	90	500	2,048
2 weeks ago	809	1,646	1,646
Or. week 1935	25	1,399	1,164

SUMMARY NOV. 1, 1935, TO MAY 9, 1936.

	1935 to 1936 to 1936.	1935 to 1936 to 1936.	Increase.	Decrease.
Pork, M lbs.	208	278	70	
Bacon and Hams, M lbs.	57,464	78,530	21,066	
Lard, M lbs.	50,474	73,232	22,758	

MEAT IMPORTS AT NEW YORK

For week ended May 8, 1936:

Point of origin.	Commodity.	Amount, Lbs.
Argentina—Canned roast beef	223,200	
Denmark—Canned corned beef	344,250	
Brazil—Canned corned beef	360,000	
Canada—Bacon	11,122	
—Fresh chilled pork	65,267	
—Sausage	265	
—Fresh chilled calf livers	5,400	
—Beef livers	1,079	
—S. P. ham	20,696	
—Fresh chilled beef	20,826	
—Smoked pork picnic	860	
—12 quarters frozen beef	1,916	
Czechoslovakia—Cooked ham	824	
Denmark—Cooked sausage	1,890	
—Cooked ham	61	
England—Meat paste	115	
—Smoked bacon	10,000	
Estonia—Cured bacon (unsmoked)	475	
—Cooked ham	18,176	
—Dry cured bellies	6,170	
—D. S. bellies	2,200	
Germany—Smoked pork sausage	2,015	
—Smoked ham	2,990	
Holland—Liverpaste	1,163	
Hungary—Salami	3,528	
—Smoked sausage	55	
—Smoked bacon	55	
—Cooked ham	22,925	
Irish Free State—Smoked bacon	5,475	
—Smoked ham	5,901	
Italy—Ham	4,701	
—Salami	14,133	
Lithuania—Cooked hams	8,032	
—Fresh frozen pork bellies	23,100	
—Fresh frozen pork hams	5,000	
Poland—Cooked ham	276,683	
—Bacon	21,650	
—Smoked sausage	209	
Switzerland—Cooked ham	33	
—Cooked sausage	33	
Uruguay—Canned corned beef	333,000	

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended May 9, 1936:

	Week May 9, 1936.	Previous week May 2, 1936.	Same week '35.
Cured meats, lbs.	17,350,000	14,594,000	19,425,000
Fresh meats, lbs.	42,667,000	43,159,000	34,318,000
Lard, lbs.	1,645,000	2,543,000	2,662,000

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, MAY 9, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.50	10.52½	10.50	10.52½
July	10.40	10.42½	10.40	10.40
Sept.	10.42½	10.40	10.47½	10.47½ax
Oct.	10.17½	10.20	10.17½	10.17½
Jan.	10.05	10.05	10.05	9.87½ax
CLEAR BELLIES—				
May	13.75n			13.75n
July	13.35n			13.35n

MONDAY, MAY 11, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.50	10.50	10.40	10.40
July	10.40	10.40	10.27½	10.27½b
Sept.	10.45-47½	10.47½	10.32½	10.32½b
Oct.	10.05	10.05	9.95	9.95
Dec.	9.80	9.80	9.70	9.70ax
Jan.	9.75	9.75	9.62½	9.62½ax
CLEAR BELLIES—				
May	13.75n			13.75n
July	13.35n			13.35n

TUESDAY, MAY 12, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.30	10.40	10.25	10.35
July	10.27½	10.47½	10.22½	10.32½b
Sept.	10.30-32½	10.47½	10.25	10.40ax
Oct.	9.85-92½	10.00	9.87½	10.00ax
Dec.	9.75	9.75	9.62½	9.62½ax
Jan.	9.62½	9.62½	9.50	9.62½ax
CLEAR BELLIES—				
May	13.25ax			13.25ax
July	12.85ax			12.85ax

WEDNESDAY, MAY 13, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.40	10.40	10.35	10.40b
July	10.35	10.37½	10.35	10.37½-35
Sept.	10.32½	10.40	10.32½	10.40ax
Oct.	10.07½	10.07½	10.07½	10.07½
Dec.	9.75	9.75	9.72½	9.72½ax
Jan.	9.62½	9.62½	9.62½	9.62½
CLEAR BELLIES—				
May	13.12½ax			13.12½ax
July	12.72½ax			12.72½ax

THURSDAY, MAY 14, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.50	10.57½	10.50	10.55ax
July	10.40	10.45	10.37½	10.37½
Sept.	10.42½	10.50	10.42½	10.45ax
Oct.	10.10	10.17½	10.10	10.12½ax
Dec.	9.80	9.80	9.80	9.80
Jan.	9.70ax	9.70ax	9.70ax	9.70ax
CLEAR BELLIES—				
May	12.97½ax			12.97½ax
July	12.60ax			12.60ax

FRIDAY, MAY 15, 1936.

	Open.	High.	Low.	Close.
LARD—				
May	10.52½	10.52½	10.40	10.40b
July	10.32½	10.32½	10.25	10.25
Sept.	10.40	10.40	10.32½	10.32½ax
Oct.	10.10	10.12½	10.02½	10.02½b
Dec.	9.75	9.75	9.75	9.75
Jan.	9.70ax	9.70ax	9.70ax	9.70ax
CLEAR BELLIES—				
May	12.50	12.50	12.25	12.07½n
July	12.25	12.25	12.25	12.25

Key: ax, asked; b, bid; n, nominal; —, split.

U. S. MEATS TO CANADA

	March, 1936.	March, 1935.
Beef	1,369	2,680
Bacon and ham	4,339	2,680
Pork	208,853	23,093
Mutton and lamb	1,856	620
Canned meats	9,755	3,135
Lard	84	84
Lard compound	4,749	155

CASH PRICES

Based on actual carlot trading Thursday, May 14, 1936.

REGULAR HAMS.

	Green.	*S.P.
8-10	19	20½
10-12	18½	20
12-14	18	19
14-16	18	18½
16-18 range	18	18½

BOILING HAMS.

	Green.	*S.P.
16-18	18	18½
18-20	18	18
20-22	18	18
16-22 range	18	18

SKINNED HAMS.

	Green.	*S.P.
10-12	19½	20
12-14	19½	19½
14-16	19½	18½
16-18	19½	18½
18-20	18½	18½
20-22	18	18
22-24	17½	17½
24-26	16½	17½
26-30	16	16½
30-35	15½	16

PICNICS.

	Green.	*S.P.
4-6	13½	13½
6-8	13½	13½
8-10	12½	13½
10-12	12½	13½
12-14	12½	13½
14-16	12½	13½
16-18	12½	13½

Short Shank ½c over.

BELLIES.

(Square cut seedless)

(S. P. ¼c under D. C.)

	Green.	*D.C.
6-8	19½	20½
8-10	19½	19½
10-12	17½	19½
12-14	16½	17½
14-16	15½	16½
16-18	15	15½

Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	13	13
16-18	13	13
18-20	12½	13
20-25	12½	12½
25-30	12½	12½
30-35	12½	12½
35-40	12½	12½
40-50	11	11
50-60	10½	10½

D. S. FAT BACKS.

	8½	8½
6-8	8½	8½
8-10	8½	8½
10-12	8½	8½
12-14	8½	8½
14-16	8½	8½
16-18	9	9
18-20	9½	9½
20-25	9½	9½

OTHER D. S. MEATS.

Extra Short Clears	35-45	11½n
Extra Short Ribs	35-45	11½n
Regular Plates	6-8	9½
Clear Plates	4-6	8
Jowl Butts		9½
Green Square Jowls		11½
Green Rough Jowls		10½

LARD.

Prime Steam, cash	10.55b
Prime Steam, loose	9.87½b
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	11.87½n
Raw Leaf	9.62½n

CANADIAN EXPORTS TO U. S.

	March, 1936.	March, 1935.
Cattle, No.	17,995	16,440
Calves, No.	2,717	839
Hogs, No.	6,978	122
Sheep, No.	12	68
Beef, lbs.	204,800	1,238,590
Bacon, lbs.	116,700	22,500
Pork, lbs.	904,800	279,700
Mutton & lamb, lbs.	290	4,700
Canned meat, lbs.	415	
Lard, lbs.	100	
Lard compound, lbs.		31,600

CANADIAN STORAGE STOCKS

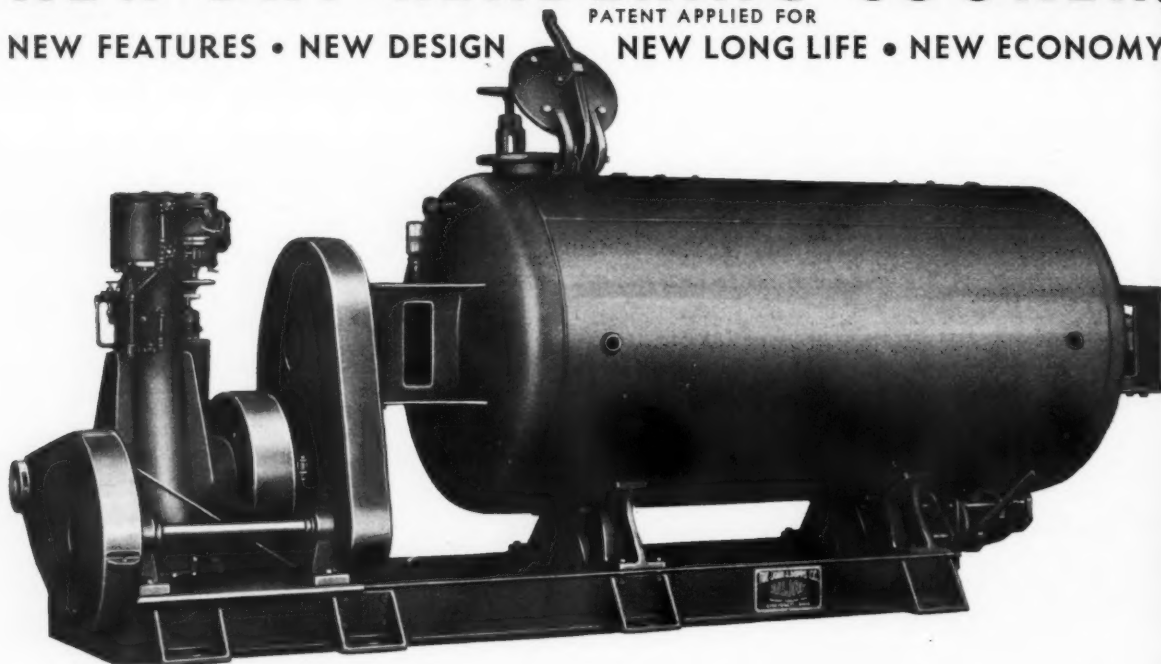
Stocks of meat in Canada:

	Apr. 1 '36.	Mar. 1 '36.	Apr. 1 '35.
Beef	16,571,219	16,910,023	14,906,781
Veal	1,478,374	1,625,707	1,115,512
Pork	36,634,146	35,890,483	36,636,116
Mutton and lamb	2,822,196	3,620,546	4,479,280

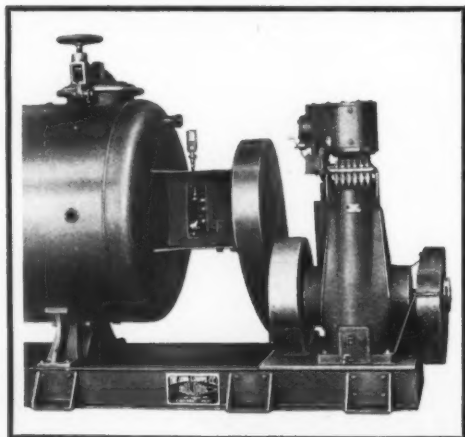
Week ending May 16, 1936

NEW DRY RENDERING COOKER!

NEW FEATURES • NEW DESIGN PATENT APPLIED FOR
NEW LONG LIFE • NEW ECONOMY



End views of the RUJAK Cooker. Note the modern, sturdy, construction and efficient design. It's built for low operating costs!



The fusion-welded reversible shell of the RUJAK Cooker can be rotated to provide an entirely new wearing surface, thereby doubling the life of the shell. This is a new feature in fusion-welded cookers. So are the roller bearings. Full-jacketed, welded heads increase heating surface and boost efficiency. Engine-driven model, shown here, uses exhaust steam for heating the cooker! **No power cost!**

This new cooker features bearing supports designed to prevent drip of grease from bearings into percolator thus protecting edible products. Also newly designed agitators, rolled and machined shaft, interchangeable charging and discharge doors, water sealed lubricated stuffing boxes.

Each of these features is planned to increase the life, efficiency and profits from this equipment. The RUJAK Cooker marks the greatest advancement in rendering equipment.

• *Your request will bring full information.*

THE JOHN J. DUPPS CO.

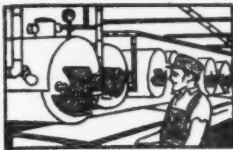
MEAT PACKERS' AND

RENDERERS' MACHINERY



TEMPLE BAR BLDG.

CINCINNATI, OHIO



Tallows and Greases

Weekly Market Review



TALLOW—A weak situation continued to feature the tallow market at New York. Following last week's sharp break extra dropped another $\frac{1}{4}$ c to $\frac{1}{4}$ c f.o.b., a new low for the move, without attracting any particular demand. Sales during the week were estimated at 350,000 to 500,000 lbs. There were further offerings in the market at the new low prices and it was apparent that producers were unsettled by slack demand, and the declining tendency.

At New York, special was quoted at 4c nominal, extra $\frac{1}{4}$ c f.o.b. and edible $\frac{1}{4}$ c@ $\frac{1}{4}$ c.

At Chicago, demand was slow and the market weak with edible quoted at $\frac{1}{4}$ c@ $\frac{1}{4}$ c nominal, prime packers $\frac{1}{4}$ c@ $\frac{1}{4}$ c nominal, special $\frac{1}{4}$ c@ $\frac{1}{4}$ c and No. 1 at 4c.

Tallow futures on the New York Produce Exchange were more active and off 10 to 40 points on the week with sales in June delivery at 4.40c and the July on a range of from 4.60 to 4.50c, during the week.

There was no London tallow auction this week. At Liverpool, Argentine good frigorifico tallow, May-June shipment, quoted at 31s, unchanged for the week while Australian good mixed, May-June Liverpool, was quoted at 23s, a decline of 1s for the week.

STEARINE—Demand was dull for stearine at New York and the tone was easy. Oleo was offered at 7 $\frac{1}{2}$ c. It was reported that South American stearine was offered to New York at 6c, equal to 7c delivered duty paid, with buyers backing away. At Chicago stearine was quiet and barely steady with oleo quoted at $\frac{1}{4}$ c@ $\frac{1}{4}$ c.

OLEO OIL—Demand was slow in this quarter at New York and prices were off about $\frac{1}{2}$ c on the week with extra quoted at $\frac{1}{4}$ c@ $\frac{1}{4}$ c, prime $\frac{1}{4}$ c@ $\frac{1}{4}$ c and lower grades $\frac{1}{4}$ c@ $\frac{1}{4}$ c. At Chicago, demand was rather dull and the market off $\frac{1}{4}$ c on the week with extra quoted at $\frac{1}{4}$ c@ $\frac{1}{4}$ c.

(See page 38 for later markets.)

LARD OIL—With demand slow at New York, prices dropped $\frac{1}{4}$ to 1c compared with previous week, with No. 1 quoted at 8c, No. 2 at 7 $\frac{1}{2}$ c; extra

9 $\frac{1}{4}$ c, extra No. 1 at 8 $\frac{1}{4}$ c, prime edible at 13 $\frac{1}{2}$ c, inedible 11c, extra winter strained 10c.

NEATSFOOT OIL—Demand was rather limited at New York and prices sold off $\frac{1}{4}$ to $\frac{3}{4}$ c from previous week, with cold test quoted at 16c, extra 8 $\frac{1}{2}$ c, No. 1 at 8 $\frac{1}{4}$ c, pure 11 $\frac{1}{2}$ c, special 10c.

GREASES—A dull and weak market featured greases at New York the past week after a fairly broad trade in yellow and house grease the previous week, at 3 $\frac{1}{4}$ c. There was some business at $\frac{1}{2}$ c this week but later bids of $\frac{3}{4}$ c were turned down. Lack of particular consumer interest, weakness in tallow and reports of slow soap trade were all against the market. Offerings appeared fairly liberal, but buyers were not interested, and prices sagged as much as $\frac{1}{2}$ c on the week although market was mostly nominal.

At New York, choice white was quoted at 6c, A white $\frac{1}{4}$ c, B white $\frac{1}{4}$ c, yellow and house at 3 $\frac{1}{4}$ c@ $\frac{1}{4}$ c.

At Chicago, a weak situation also prevailed with demand inactive. Choice white grease was quoted at $\frac{1}{2}$ c, A white 5c, B white $\frac{1}{4}$ c, yellow 3 $\frac{1}{4}$ c@ $\frac{1}{4}$ c and brown $\frac{1}{2}$ c.

BY-PRODUCTS MARKETS

Chicago, May 14, 1936.

Blood.

Blood market quiet. South American ground, in bags, unchanged at \$2.60@2.65, c.i.f.

	Unit
	Ammonia.
Unground	\$2.90@3.00

Digester Feed Tankage Materials.

Trading in high grade feeding tankage slow, with sellers not pressing offerings.

Unground, 10 to 12% ammonia..	\$2.75@3.00 & 10c
Unground, 8 to 10%	3.00@3.25 & 10c
Liquid stick	2.25

Packinghouse Feeds.

Market steady at the list.

Digester tankage meat meal, 80%...	@40.00
Meat and bone scraps, 50%	@ 45.00
Steam bone meal, 85%, special feeding, per ton	@ 27.50
Raw bone meal for feeding	@ 32.50

Dry Rendered Tankage.

Buyers and sellers in this market are apart on price, with offerings light. Last sales South American high test at 62 $\frac{1}{2}$ c, c.i.f., with low test 67 $\frac{1}{2}$ c c.i.f.

Hard pressed and exp. unground per unit protein	\$.65 @ .70
Soft prod. pork, ac. grease & quality, ton	@ 40.00
Soft prod. beef, ac. grease & quality, ton	@ 35.00

Fertilizer Materials.

Offerings at quoted prices, in bulk, f.o.b. Chicago.

High grd. tankage, ground, 10@12% am.	\$2.40@2.50 & 10c
Bone tankage, ungrd., low gd.	14.50@15.00
per ton	2.40@2.50
Hoof meal	2.40@2.50

Glatine and Glue Stocks.

Fresh frozen pigskins 5c, Chicago. Gelatine stock in fair demand.

Calf trimmings	\$26.00@27.50
Sinews, pizzles	@21.00
Cattle jaws, skulls and knuckles	24.50@25.00
Hide trimmings	13.00@15.00
Pig skin scraps and trim, per lb....	5@5 $\frac{1}{2}$ c

Animal Hair.

Winter hair still in demand with opportunity, to contract summer output at good prices.

Coll and field dried hog hair	2 @3 $\frac{1}{4}$ c
Winter coll, dried	3 $\frac{1}{4}$ @3 $\frac{1}{2}$ c
Processed, black winter, per lb	6 @9c
Processed, summer	5c
Cattle switches, each	1 $\frac{1}{2}$ @1 $\frac{1}{2}$ c

*According to count.

Horns, Bones and Hoofs.

Cattle hoofs quoted Chicago basis. Junk bones delivered basis.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	25.00@27.50
Junk bones	16.00@17.50

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Product in new bags, f.o.b. river, \$18.00. Chicago basis, \$17.50@18.50.

Steam, ground, 3 & 50	\$17.00@18.50
Steam, unground, 3 & 50	16.00@16.50

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, May 14, 1936.

Ground packinghouse tankage is offered at \$2.75 and 10c, with little buying interest. Unground tankage sold at \$2.50 and 10c, and is now offered at \$2.40 and 10c, f.o.b., local points.

Dried blood sold at \$2.50 per unit of

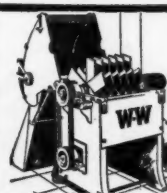
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BONES • HOOFS**

Offerings Wanted

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NEW YORK



**QUICK EASY GRINDING
of Tankage, Scrap, Bone, Etc.**

The W-W does every by-product grinding job for Packing Plants—better, faster and cheaper—Write for catalog and actual Packer testimonials—

W-W GRINDER CORP.

Dept. 307

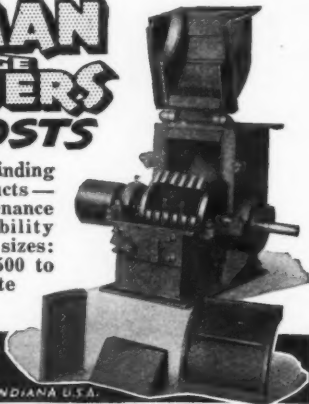
Wichita, Kansas

STEDMAN 2-STAGE GRINDERS CUT COSTS

SECURE more uniform grinding of packing house by-products—save power—reduce maintenance expense. Instant accessibility saves cleaning time. Nine sizes: 5 to 100 H.P., capacities 500 to 20,000 lbs. per hour. Write for catalog No. 302.

**STEDMAN'S FOUNDRY
& MACHINE WORKS..**

504 INDIANA AVE. AURORA, INDIANA U.S.A.



ammonia, f.o.b., New York, and more can be had at this figure. For May-June shipment from South America, blood is offered at \$2.65 per unit, c.i.f., Atlantic coast ports.

Foreign bone meal is a little lower in price and raw bone meal is firm with a tendency to advance in price.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: May to June 30, 1936, inclusive 25.00@ 26.00

Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.... nominal @ 2.50

Blood dried 10% per unit..... @ 2.50

Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory... 2.50 & 10c @ 36.00

Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f..... @ 36.00

Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories 2.25 & 50c @ 25.80

Soda nitrate, per net ton; bulk.... @ 20.50

May to June 30..... @ 24.50

In 200-lb. bags..... @ 25.80

In 100-lb. bags..... @ 20.50

Tankage, ground, 10% ammonia, 15% B. P. L. bulk..... 2.75 & 10c @ 24.00

Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk..... @ 24.00

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f..... @ 22.00

Bone meal, raw, 4% and 50 bags, per ton, c.i.f..... @ 26.00

Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat..... @ 8.00

Dry Rendered Tankage..... @ .65c

50% unground..... @ .70c

60% ground..... @ .70c

50% unground..... @ .65c

60% ground..... @ .70c

50% unground..... @ .65c

60% ground..... @ .70c

50% unground..... @ .65c

60% ground..... @ .70c

50% unground..... @ .65c

60% ground..... @ .70c

50% unground..... @ .65c

60% ground..... @ .70c

INSIST ON CONTINENTAL for your motor-equipped machines

Motors designed after
years of experience with
packinghouse needs

CONTINENTAL ELECTRIC CO., Inc.

Associate Member Institute of American Meat Packers

323 Ferry Street

Newark, N. J.

Chicago Office: 510 N. Dearborn St.

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

For eight months ended April 30, 1936 and 1935, as reported by Department of Commerce:

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to April 30, 1936.	1935.	Aug. 1 to April 30, 1936.	1935.	1936.	1935.
United States	3,677,215	3,340,365	3,668,437	3,314,148	98,353	248,878
Alabama	285,754	266,370	288,619	259,044	6,125	26,413
Arkansas	291,157	282,406	284,341	274,401	9,225	13,066
California	92,875	102,496	87,933	97,593	5,291	5,083
Georgia	416,057	414,836	425,013	380,583	13,212	60,283
Louisiana	173,046	157,864	172,710	157,753	1,009	3,651
Mississippi	509,772	468,073	494,936	433,170	27,848	54,198
North Carolina	222,067	246,253	227,008	233,066	5,108	18,098
Oklahoma	191,577	95,908	193,088	107,654	734	6,257
South Carolina	204,303	193,635	202,476	193,513	3,588	1,193
Tennessee	279,958	279,958	279,958	277,814	2,123	27,086
Texas	956,364	710,031	955,581	783,327	23,105	29,368
All other states.....	103,758	122,837	103,096	116,200	147	7,213

*Includes seed destroyed at mills but not 89,575 tons and 222,761 tons on hand Aug. 1 nor 53,462 tons and 113,247 tons reshipped for 1936 and 1935 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	On hand		Produced Aug. 1 to April 30, 1936.		Shipped out Aug. 1 to April 30, 1936.		On hand	
	Season.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.	Aug. 1 to April 30, 1936.
Crude oil	1935-36	*28,262,543	1,113,561,526	1,050,442,864	*85,206,390	1,113,561,526	1,050,442,864	*85,206,390
(pounds)	1934-35	34,400,287	1,031,998,905	1,023,816,516	61,724,572	1,031,998,905	1,023,816,516	61,724,572
Refined oil	1935-36	†444,833,215	**980,488,500	952,104,913	†487,536,018	980,488,500	952,104,913	†487,536,018
(pounds)	1934-35	656,804,830	952,104,913	952,104,913	676,782,632	952,104,913	952,104,913	676,782,632
Oil and meal	1935-36	198,367	1,663,436	1,659,374	202,429	1,663,436	1,659,374	202,429
(tons)	1934-35	124,572	1,507,941	1,368,614	263,890	1,507,941	1,368,614	263,890
Hulls	1935-36	76,604	950,305	932,345	94,564	950,305	932,345	94,564
(tons)	1934-35	30,958	852,474	754,056	128,776	852,474	754,056	128,776
Linters	1935-36	71,292	835,925	703,639	113,578	835,925	703,639	113,578
(running bales)	1934-35	75,958	747,091	675,588	147,481	747,091	675,588	147,481
Hull fiber	1935-36	1,332	35,408	36,084	656	35,408	36,084	656
(500-lb. bales)	1934-35	646	61,075	59,902	1,819	61,075	59,902	1,819
Grabsots, notes, etc.	1935-36	5,968	40,379	35,592	10,753	40,379	35,592	10,753
(500-lb. bales)	1934-35	3,970	34,971	28,529	10,412	34,971	28,529	10,412

*Includes 8,916,786 and 11,334,305 pounds held by refining and manufacturing establishments and 8,589,280 and 8,996,936 pounds in transit to refiners and consumers August 1, 1935, and April 30, 1936, respectively.

†Includes 5,175,698 and 16,017,822 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,214,525 and 6,769,970 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1935, and April 30, 1936, respectively.

**Produced from 1,083,640,762 pounds of crude oil.

Grinders—Vibrating Screens FOR BY-PRODUCTS



There is a Williams for every by-product crushing or grinding job. Heaviest construction predominates. Especially designed to grind greasy cracklings and tankage. Other types crush green bones and hush dry rendering materials. We also build the well known "Full-Floating" Vibrating Screen for sifting greasy cracklings.

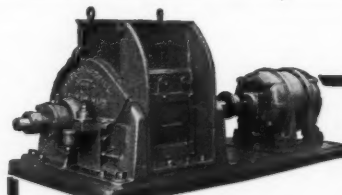
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OLDEST AND LARGEST BUILDERS OF HAMMERMILLS IN THE WORLD
PATENT CRUSHERS GRINDERS SHREDDERS



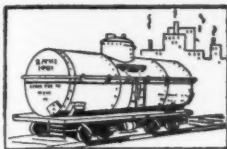
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time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS.—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. Water St., Saginaw, Mich.



Vegetable Oils

Weekly Market Review



Market Active—Trend Still Downward—Crude Barely Steady—Weather South Improved—Weakness Allied Markets Continued Factor—April Cotton Oil Consumption Above Expectations.

CONTINUATION of speculative liquidation and an unsteady tone featured the cottonoil futures market the past week. Conditions both within and without the market were somewhat against values, and sentiment continues largely bearish in character. Weakness in lard and other oils and fats remained a depressing factor, while additional rains in the Western cotton belt, making for favorable conditions for the new cotton crop across the belt, also aided in unsettling longs.

It is generally admitted that the technical position of the market has been greatly improved by persistent and extensive liquidation and that recent declines in oil will probably check competition with foreign oils to some extent. But aside from some concentrated commission house absorption in July and September, part of which was regarded as short covering, there was little or nothing on the buying side of the market.

April Oil Consumption High

Cash oil demand was reported as moderate but judging by the April consumption report there has been some betterment of late in consumer takings. This recalls the fact that the salad dressing season is at hand and probably business passing at the moment is better than generally reported.

Crude markets were barely steady but not a feature with Southeast and Valley quoted at 7½c nominal and Texas 7½c nominal.

April oil consumption was 204,216 bbls. against 135,550 bbls. in April last year; consumption for nine months ended April totaled 2,344,000 bbls. against 2,581,000 bbls. the same time last season. Visible supply of oil in all positions at beginning of May was 1,482,000 bbls. against 1,758,000 bbls. at this time last year.

COCOANUT OIL—Market was quiet and barely steady at New York and quoted at 3½c. Copra was steady with Philippine offerings light. At the Pacific Coast, coconut oil was quoted at 3½c but it was said 3½c could have been done on bids.

CORN OIL—Demand was rather moderate and the market at New York nominally around 8¼@8½c.

SOYA BEAN OIL—Demand at New

York was still slow and routine. Reports were current that soya bean oil was available at 5½c, although market was quoted around 6¼c. Refined oil was quoted at 9c.

PALM OIL—Market at New York was steady but quiet with spot Nigre quoted at 4½c, shipment Nigre 4.20c, Sumatra at 3½@3¾c.

PALM KERNEL OIL—Trade was slow at New York and shipment oil quoted at 4c.

OLIVE OIL—Demand was very moderate at New York but prices held about steady with spot barrels quoted 8@8¼c and tanks 7½@8c.

PEANUT OIL—Demand was quiet and market barely steady owing to easiness in cotton oil. Crude peanut New York quoted at 7¼c.

COTTONSEED OIL—Southeast and Valley crude 7½c nominal, Texas 7½c nominal.

Market transactions at New York:

Friday, May 8, 1936.

	Range		Closing	
	Sales	High. Low.	Bid. Asked.	
Spot	a
May	3	888 885	877 a	885
June	875 a	bid
July	32	891 880	881 a	883
Aug.	880 a	nom
Sept.	32	888 879	882 a	84tr
Oct.	11	860 856	857 a	860
Nov.	850 a	nom
Dec.	1	850 850	845 a	850

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., May 14, 1936. — Cotton oil activity pronounced past few days with futures up about ¼c lb. Crude firm at 7¼c lb., bid, f.o.b. mills; Valley 8c asked, which would not move round lots. Bleachable firm; enquiries for small and round lots increasing. Crop two to three weeks late with condition spotted.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 14, 1936. — Crude cotton seed oil, 7¼c lb., Valley; cottonseed meal, \$21.25 bid f.o.b. Memphis. May shipment.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., May 14, 1936.—Forty-three per cent cottonseed cake and meal, basis, Little Rock, for interstate shipment, \$24.00. Prime cottonseed oil, 7½@7¾c.

Saturday May 9, 1936.

Spot	a
May	887 a	895
June	887 a	nom
July	15	889 883	887 a 891
Aug.	885 a	nom
Sept.	23	889 883	889 a 87tr
Oct.	862 a	865
Nov.	850 a	nom
Dec.	845 a	860

Monday, May 11, 1936.

Spot	a
May	880 a	890
June	880 a	nom
July	16	886 879	881 a trad
Aug.	880 a	nom
Sept.	19	890 878	882 a 81tr
Oct.	8	858 853	858 a trad
Nov.	845 a	nom
Dec.	838 a	848

Tuesday, May 12, 1936.

Spot	a
May	892 a	895
June	890 a	nom
July	31	896 881	894 a 96tr
Aug.	890 a	nom
Sept.	34	894 882	892 a trad
Oct.	10	870 857	866 a 870
Nov.	850 a	nom
Dec.	846 a	860

Wednesday, May 13, 1936.

Spot	a
May	11	905 893	900 a 910
June	900 a	nom
July	50	908 892	903 a trad
Aug.	900 a	nom
Sept.	59	909 892	901 a 903
Oct.	10	982 876	882 a 81tr
Nov.	865 a	nom
Dec.	860 a	870

Thursday, May 14, 1936.

July	910 901	908 a
Sept.	911 902	907 a
Oct.	891 880	888 a 887
Dec.	870 870	865 a 875

(See page 38 for later markets.)

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For eight months ended Mar. 31, 1936:

Exports:	1936.	1935.
Oil, crude, lbs.	294,063	1,171,514
Oil, refined, lbs.	2,009,474	1,974,781
Cake and meal, tons of 2,000 lbs.	10,240	2,387
Linters, running bales	105,827	180,575
Imports:		
Oil, crude and refined, lbs.	88,354,575	56,731,474
Cake and meal, tons of 2,000 lbs.	2,469	41,830

*Amounts for April not included above are 498,947 pounds crude, and 9,844,785 refined, "entered directly for consumption" 1,339,520 crude and 684,560 refined "withdrawn from warehouse for consumption" and 1,840,840 crude and 5,316,227 refined "entered directly into warehouse."

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products barely steady during latter part of week with trade mixed, pending developments in hogs. Top hogs at Chicago, \$9.65.

Cottonseed Oil

Cotton oil moderately active in irregular, mixed and featureless trade. Crude, Southeast and Valley, 7½c lb. bid; Texas, 7½c lb. sales.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, \$8.95@9.10; July, \$8.97@8.99; Sept., \$8.97 sale; Oct., \$8.77@8.79; Dec., \$8.61@8.65. Tone easy; sales 51 lots.

Tallow

Tallow, extra, 4½c lb. f.o.b.

Stearine

Stearine, 7½c.

Friday's Lard Markets

New York, May 15, 1936.—Prices are for export. Lard, prime western, \$10.60 @10.70; middle western, \$10.50@10.60; city, 10¼c; refined Continent, 10¼c; South American, 10¼c; Brazil kegs, 11c; compound, 11¼c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, May 15, 1936. — General provision market steady but firm; fair demand for hams; slow demand for lard.

Friday's prices were: Hams, American cut, 95s; hams, long cut, 92s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, unquoted; Wiltshires, unquoted; Cumberlands, 72s; Canadian Wiltshires, 79s; Canadian Cumberlands, 74s; spot lard, 54s 6d.

BRITISH PROVISION IMPORTS

Liverpool Provision Trade Association reported imports during April:

Bacon (including shoulders), cwt.	20,640
Hams, cwt.	25,590
Lard, tons	1,064

Approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwt.	Hams, cwt.	Lard, tons.
April, 1936	6,139	6,062	132
March, 1936	5,149	7,227	131
April, 1935	5,379	7,762	198

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, May 13, 1936.—Refined cottonseed oil, 26s 3d; Egyptian crude cottonseed oil, 23s 9d.

MEAT AND LARD STOCKS

Stocks of frozen and cured pork and lard on hand in the United States on May 1 were somewhat larger than those of a month earlier, but are small when compared with the five-year-average on May 1. More meat went into cure and less into the freezer during April, 1936, than in the same month of 1935. Frozen and cured trimmings on hand declined during April, and on May 1 were about the same as the 5-year-average of that date. Stocks on May 1, with comparisons, follow.

	May 1, '36	Apr. 1, '36	5-Year Av.
	lbs.	lbs.	May 1-lbs.
Beef, frozen	47,886,000	61,099,000	32,990,000
In cure	11,524,000	12,259,000	9,819,000
Cured	5,513,000	6,151,000	7,028,000
Pork, frozen	101,491,000	98,397,000	203,442,000
D.S. in cure	43,665,000	47,186,000	51,442,000
D.S. cured	46,198,000	41,162,000	57,206,000
S.P. in cure	165,359,000	164,195,000	216,600,000
S.P. cured	99,471,000	99,209,000	174,392,000
Lamb and Mutton, frozen	1,795,000	2,334,000	1,935,000
Frozen & Cured			
Trim'gs, etc.	60,846,000	66,604,000	60,883,000
Lard	83,331,000	76,814,000	111,783,000
Product placed in cure during: Apr. 1936			
Beef frozen	10,052,000	12,653,000	
Beef placed in cure	5,173,000	4,021,000	
Pork frozen	35,363,000	36,388,000	
D.S. pork placed in cure	32,772,000	27,989,000	
S.P. pork placed in cure	120,657,000	111,064,000	
Lamb & Mutton frozen	381,000	846,000	

NOTE: Meats from "drought-stricken livestock" held for account of Federal Emergency Relief Administration are not included in above figures.

CHICAGO MID-MONTH STOCKS

Stocks of meat and lard on hand in Chicago, May 14, 1936, with comparisons:

	May 14, 1936.	Apr. 30, 1936.	May 14, 1935.
P. S. Lard, lbs.	33,746,672	29,057,641	43,158,614
Other kinds of			
Lard, lbs.	5,933,337	5,173,141	7,300,919
D. S. Cl. Bellies (a)	9,730,135	9,196,806	5,835,973
D. S. Rib Bellies (a)	1,207,353	1,296,336	790,274
Ex. S. C. Sides, lbs. (a)	4,100	2,900	10,000

(a) Made since Oct. 1, 1935.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 15, 1936, show exports from that country were as follows: To the United Kingdom, 107,645 quarters; to the Continent, 2,461. Exports for same period last week were: To England, 58,791 quarters; Continent, 20,314 quarters.

CANADIAN INSPECTED KILL

	March, 1936.	March, 1935.
Cattle	61,927	56,234
Calves	48,588	49,246
Hogs	262,531	242,820
Sheep	42,563	39,932

Watch the Classified Advertisements pages for bargains in equipment.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, MAY 9, 1936.		
May	@4.25b
June	4.35@4.45
July	4.50@4.55
Aug.	4.50@4.60
Sept.	4.52@4.62
MONDAY, MAY 11, 1936.		
May	4.47@4.50
Jan.	4.50@4.55
July	4.60	4.55
Aug.	4.60
Sept.	4.60@4.70
Oct.	4.79@5.00
TUESDAY, MAY 12, 1936.		
May	4.35@4.55
July	4.50	4.50
Aug.	4.40@4.57
Sept.	4.57@4.64
Oct.	4.60@4.70
WEDNESDAY, MAY 13, 1936.		
May	@4.30b
June	4.35@4.55
July	4.45@4.57
Aug.	4.50@4.63
Sept.	4.52@4.69
Oct.	4.55@4.75
THURSDAY, MAY 14, 1936.		
May	*4.30
June	4.41@4.55
July	4.53@4.58
Aug.	4.55	4.50
Sept.	4.55@4.65
Oct.	4.60	4.60
	4.62@4.65
	4.65@4.75

*Bid.

FRIDAY, MAY 15, 1936.

May	4.30b
July	4.57@4.70
Sept.	4.65@4.79

Sales 4 lots.

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Welfling & A. Bloch, 12 Rue Larmatine, Paris.)

Paris, April 30, 1936.

LARD—Market very dull. Pure refined lard, choicest qualities, could be bought for export at about 300 francs per 100 kilos, f.o.b. French port, in boxes of 25 kilos net. This would mean parity of about 320 francs per 100 kilos, c.i.f., New York or Baltimore, (a parity of a little less than 10 American cents per pound).

TALLOW—Market firm during first half of month and rather dull later. Paris official quotation for acid melted tallow went up from 165 francs per 100 kilos at end of March to 172.50 and was 170 francs at close of month. Fine toilet soapmaking tallow quoted at 180 francs per 100 kilos and edible grades at 190 naked.

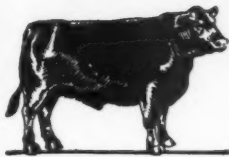
VEGETABLE OIL — Soapmaking grade groundnut, 280 francs per 100 kilos; edible grades 315 to 350 naked. Copra oil 185 francs per 100 kilos.

LARD AND GREASE EXPORTS

Exports of lard from New York City, May 1, 1936, to May 13, 1936, totaled 592,020 lbs.; greases, 256,000 lbs.; stearine, 32,800 lbs.

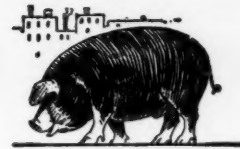
MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended May 17, totaled 278,100 lbs. of lard, and 130,000 lbs. of bacon.



Live Stock Markets

Weekly Review



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 14, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt., 140-180 lbs., Good-choice	\$8.85@ 9.35	\$8.75@ 9.40	\$8.85@ 9.00	\$8.85@ 9.10	\$9.15@ 9.25
Medium	8.60@ 9.15	8.40@ 9.25	8.25@ 8.90	8.00@ 8.90	8.50@ 9.15
Lt. wt., 180-200 lbs., Good-choice	9.15@ 9.60	9.25@ 9.50	8.90@ 9.15	8.90@ 9.10	9.15@ 9.25
Medium	8.85@ 9.35	8.90@ 9.35	8.50@ 9.00	8.65@ 8.95	8.50@ 9.15
Lt. wt., 180-200 lbs., Good-choice	9.35@ 9.70	9.35@ 9.55	9.00@ 9.20	8.95@ 9.15	9.10@ 9.25
Medium	9.10@ 9.45	9.10@ 9.40	8.65@ 9.00	8.75@ 9.00	8.50@ 9.10
Med. wt., 200-220 lbs., gd.-ch.	9.45@ 9.70	9.35@ 9.55	9.00@ 9.15	9.00@ 9.15	9.10@ 9.20
220-250 lbs., gd.-ch.	9.40@ 9.70	9.20@ 9.45	8.85@ 9.10	9.00@ 9.15	8.90@ 9.20
Hvy. wt., 250-290 lbs., gd.-ch.	9.25@ 9.55	9.00@ 9.35	8.45@ 9.00	8.50@ 9.05	8.45@ 9.00
290-350 lbs., gd.-ch.	8.90@ 9.30	8.75@ 9.10	8.25@ 8.65	8.30@ 8.60	8.15@ 8.50
PACKING SOWS:					
275-350 lbs., good	8.35@ 8.60	8.40@ 8.60	8.00 only	8.00@ 8.25	8.00@ 8.10
350-425 lbs., good	8.25@ 8.45	8.25@ 8.50	8.00 only	7.90@ 8.15	8.00@ 8.10
425-550 lbs., good	8.10@ 8.25	8.15@ 8.40	7.80@ 8.00	7.75@ 8.00	7.90@ 9.00
275-550 lbs., medium	7.85@ 8.10	7.75@ 8.35	7.60@ 7.90	7.25@ 8.00	7.90@ 8.00
SLAUGHTER PIGS, 100-140 lbs., Good-choice	8.50@ 9.00	8.15@ 8.80	8.40@ 8.85	8.50@ 9.00	9.00@ 9.40
Medium	8.00@ 8.85	7.75@ 8.75	8.00@ 8.65	8.00@ 8.85
Slaughter Cattle, Calves and Vealers:					
STEERS, 550-900 lbs., Choice	8.25@ 9.00	8.25@ 8.50
Good	7.50@ 8.25	7.50@ 8.25	7.25@ 8.00	7.25@ 8.00	7.00@ 8.10
Medium	6.50@ 7.50	6.50@ 7.50	6.50@ 7.25	6.25@ 7.25	6.15@ 7.15
Common (plain)	5.75@ 6.50	6.00@ 6.50	5.50@ 6.50	5.50@ 6.25	5.15@ 6.25
STEERS, 900-1100 lbs., Prime	9.00@ 9.50
Choice	8.25@ 9.00	8.25@ 8.50	8.00@ 8.75	7.75@ 8.50
Good	7.50@ 8.25	7.50@ 8.25	7.25@ 8.00	7.25@ 8.00	7.15@ 8.00
Medium	6.50@ 7.50	6.50@ 7.50	6.50@ 7.25	6.25@ 7.25	6.25@ 7.15
Common (plain)	5.75@ 6.50	6.00@ 6.50	5.50@ 6.50	5.50@ 6.25	5.25@ 6.35
STEERS, 1100-1300 lbs., Prime	9.00@ 9.75
Choice	8.25@ 9.00	8.25@ 8.50	8.00@ 8.75	7.75@ 8.50
Good	7.50@ 8.25	7.50@ 8.25	7.25@ 8.00	7.25@ 7.75	7.00@ 7.90
Medium	6.50@ 7.50	6.50@ 7.50	6.50@ 7.25	6.25@ 7.25	6.15@ 7.15
STEERS, 1300-1500 lbs., Prime	9.00@ 9.75
Choice	8.25@ 9.00	8.25@ 8.50	8.00@ 8.75	7.75@ 8.50
Good	7.50@ 8.25	7.50@ 8.25	7.25@ 8.00	7.25@ 7.75	6.90@ 7.80
HEIFERS, 550-750 lbs., Choice	8.00@ 8.50	8.00@ 8.50	7.75@ 8.25	7.75@ 8.25	7.25@ 8.00
Good	7.00@ 8.00	7.50@ 8.00	7.00@ 7.75	7.00@ 7.75	6.75@ 7.40
Common (plain), medium	5.25@ 7.25	6.00@ 7.50	5.25@ 7.00	5.25@ 7.00	4.90@ 6.85
HEIFERS, 750-900 lbs., Good-choice	7.25@ 8.75	7.00@ 8.00	6.75@ 8.25	6.60@ 8.00
Common (plain), medium	5.25@ 7.25	5.25@ 7.00	5.25@ 7.00	4.90@ 6.75
COWS: Choice	5.85@ 6.50	5.75@ 6.25	5.50@ 6.25	5.50@ 6.25	5.40@ 6.00
Good	5.00@ 5.85	5.00@ 5.75	4.75@ 5.50	4.75@ 5.50	4.50@ 5.40
Common (plain), medium	3.75@ 5.00	3.75@ 5.00	3.75@ 4.75	3.25@ 4.75	3.25@ 4.60
Low cutters-cutters
BULLS (Yearlings excluded): Good (beef)	5.90@ 6.50	6.00@ 6.50	5.85@ 6.00	5.50@ 6.00	5.35@ 5.75
Cutter, common (plain), med.	5.25@ 6.10	5.00@ 6.00	4.50@ 5.50	4.25@ 5.50	4.25@ 5.50
VEALERS: Good-choice	9.00@ 10.50	8.25@ 9.50	7.50@ 9.50	8.00@ 9.50	7.25@ 9.50
Medium	7.50@ 9.00	6.75@ 8.25	6.00@ 7.50	5.50@ 8.00	6.50@ 7.50
Cull-common (plain)	6.00@ 7.50	4.00@ 6.75	4.50@ 6.00	4.50@ 5.50	4.50@ 6.50
CALVES, 250-500 lbs., Good-choice	6.25@ 9.25	6.50@ 8.50	6.00@ 8.00	6.50@ 8.00	6.50@ 9.00
Common (plain), medium	5.00@ 6.25	4.00@ 6.50	4.50@ 6.00	4.50@ 7.00	4.50@ 6.50
Lambs and Sheep:					
LAMBS, spring: Choice	11.50@ 12.00	11.35@ 11.75	11.00@ 11.50	11.00@ 11.60	11.00@ 11.50
Good	10.50@ 11.50	10.90@ 11.35	10.50@ 11.00	10.50@ 11.00	10.50@ 11.00
Medium	10.25@ 11.00	9.75@ 10.90	9.50@ 10.50	9.50@ 10.50	9.75@ 10.50
Common (plain)	9.00@ 10.25	8.25@ 9.75	8.50@ 9.50	8.60@ 9.50	8.50@ 9.75
LAMBS (wooled): Choice	11.40@ 11.65	10.75@ 11.00	10.75@ 11.25
Good	11.15@ 11.40	10.25@ 10.75	10.25@ 10.85
Medium	10.50@ 11.15	9.75@ 10.25
Common	8.75@ 10.50	9.00@ 9.75
LAMBS (shorn): Choice	10.25@ 10.50	9.85@ 10.25	9.50@ 10.00	9.50@ 10.00	9.05@ 10.15
Good	9.85@ 10.25	9.50@ 10.00	9.25@ 9.50	9.00@ 9.50	9.00@ 9.75
Medium	9.00@ 9.85	8.50@ 9.50	8.75@ 9.25	8.00@ 9.00	8.25@ 9.00
Common	7.00@ 9.00	7.00@ 8.50	7.00@ 8.00	7.50@ 8.25
YEARLING WETHERS (wooled): Good-choice	8.25@ 9.00	9.50@ 10.25*	8.00@ 8.75
Medium	7.25@ 8.25	8.50@ 9.50*	7.00@ 8.00
EWES (wooled): Good-choice	4.00@ 4.75	3.75@ 4.50	4.50@ 6.25*	3.00@ 4.00	3.75@ 4.75
Common-medium	2.25@ 4.00	2.50@ 3.75	3.00@ 4.50*	1.75@ 3.00	2.50@ 3.75

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., May 14, 1936.—At 20 concentration points and 9 packing plants in Iowa and Minnesota, butcher hogs were unevenly 15@40c lower, mostly 25@35c off; packing sows 20@30c lower. Late sales good to choice 180 to 220-lb. butchers mostly \$8.90@9.10, few long hauls \$9.15@9.25; rail deliveries to \$9.35 or slightly above. Bulk 220 to 250-lb. truck hogs \$8.80@9.05; 250 to 290 lbs., \$8.50@8.90; 290 to 350 lbs., \$8.20@8.60. Better grade 160 to 180-lb. kinds \$8.55@8.90; 140 to 160 lbs., \$8.00@8.55. Good light sows \$7.85@8.05, off car deliveries \$9.30 or slightly higher. Heavy and medium weights \$7.50@8.00, in truck lots.

Receipts week ended May 14, 1936:

	This week.	Last week.
Friday, May 8.....	20,100	14,100
Saturday, May 9.....	15,600	14,300
Monday, May 11.....	36,300	35,000
Tuesday, May 12.....	20,100	16,800
Wednesday, May 13.....	20,500	21,400
Thursday, May 14.....	14,300	16,700

LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered, cost and yield, with comparisons, Mar., 1936:

	Mar., 1936.	Feb., 1936.	Mar., 1935.
Average live cost per 100 lbs.:			
Cattle	\$ 6.52	\$ 6.47	\$ 7.16
Calves	7.36	7.73	7.22
Hogs	10.08	10.02	9.08
Sheep and lambs.....	9.39	8.86	7.96

Average yield, per cent:			
Cattle	54.01	53.19	52.55
Calves	57.21	56.59	57.67
Hogs	76.05	75.97	74.63
Sheep and lambs.....	46.26	45.96	45.87

Average live weight, lbs.:			
Cattle	924.53	914.57	915.10
Calves	170.49	191.38	171.85
Hogs	228.68	222.25	218.87
Sheep and lambs.....	91.87	91.02	89.23

Sources of supply, per cent:			
Cattle—			
Stockyards	81.24	85.48	82.22
Other	18.76	14.52	17.78
Calves—			
Stockyards	74.82	76.01	75.64
Other	25.18	23.99	24.36

Hogs—			
Stockyards	53.36	50.42	53.36
Other	46.64	49.58	46.64

Sheep and lambs—			
Stockyards	77.15	74.43	77.15
Other	22.85	25.57	22.85

Classification, per cent:			
Cattle—			
Steers	47.00	46.64	47.00
Bulls and stags.....	4.85	3.93	4.85
Cows and heifers.....	48.15	49.43	48.15

Hogs—			
Sows	45.04	46.57	45.04
Barrows	53.70	52.80	53.70
Stags and boars.....	0.00	0.54	0.66

Sheep and lambs—			
Sheep	6.21	9.66	6.21
Lambs and yearlings...	93.79	90.34	93.79

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 9, 1936, as reported to THE NATIONAL PROVISIONER:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,285	2,586	2,937
Swift & Co.	1,899	1,518	3,471
Morris & Co.	2,231	550
Wilson & Co.	5,033	3,044	1,972
Anglo-Amer. Prov. Co.	686
G. H. Hammond Co.	2,907
Shippers	5,595	4,882	7,430
Others	8,806	17,262	3,640
Brennan Pkg. Co.	2,298	hogs; Western Pkg. Co., Inc., 1,689	hogs; Agar Pkg., 3,860
Total	36,539	cattle; 7,238	calves; 36,739
Not including 784 cattle, 622 calves, 31,545 hogs and 17,572 sheep bought direct.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,718	495	2,983	2,235
Cudahy Pkg. Co.	2,171	843	1,401	4,332
Morris & Co.	1,393	303	1,673
Swift & Co.	1,631	885	3,835	3,868
Wilson & Co.	1,905	970	1,512	4,223
Kornblum & Son	891
Independent Pkg. Co.	234
Others	2,932	350	2,177	7,472
Total	12,652	3,852	12,142	23,803
Not including 24,721 hogs bought direct.				

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	6,138	6,711	2,264
Cudahy Pkg. Co.	4,917	4,409	7,725
Dold Pkg. Co.	1,083	3,643
Morris & Co.	1,276	110	643
Swift & Co.	4,781	3,833	3,114
Others	6,795
Eagle Pkg. Co., 21 cattle; Grt. Omaha Pkg. Co., 84 cattle; Geo. Hoffman Pkg. Co., 67 cattle; Lewis Pkg. Co., 599 cattle; Omaha Pkg. Co., 151 cattle; John Roth & Sons, 73 cattle; So. Omaha Pkg. Co., 87 cattle; Lincoln Pkg. Co., 314 cattle; Wilson & Co., 560 cattle.			
Total	20,121	cattle and calves; 25,561	hogs; 13,746
Not including 836 hogs and 6,392 sheep bought direct.			

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,392	2,066	7,494	6,521
Swift & Co.	2,679	3,266	7,079	6,023
Morris & Co.	1,011	263
Hunter Pkg. Co.	1,320	1,630	3,363
Hell Pkg. Co.	2,026
Krey Pkg. Co.	2,046
Laclede Pkg. Co.	439
Shippers	3,036	3,630	10,282	2,251
Others	3,206	153	13,861
Total	12,643	10,785	44,807	15,395
Not including 1,355 cattle, 4,177 calves, 31,025 hogs and 1,749 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,980	954	7,663	9,903
Armour and Co.	2,679	959	6,483	6,504
Others	1,577	16	1,049	4,214
Total	6,236	1,929	15,195	20,811
Not including 25 cattle bought direct.				

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,066	164	7,162	2,063
Armour and Co.	3,615	163	7,373	1,521
Swift & Co.	2,976	184	4,566	1,077
Shippers	3,930	63	1,834	757
Others	282	19	33	2
Total	14,898	583	20,958	5,420

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,792	761	3,295	389
Wilson & Co.	1,508	990	3,274	1,054
Others	282	25	629	9
Total	3,582	1,785	7,198	1,452
Not including 111 cattle bought direct.				

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,139	1,171	6,230	2,834
Armour and Co.	1,090	344	2,112	108
Hilgenmeier Bros.	6	1,007
Stumpf Bros.	97
Schussler Pkg. Co.	15	107
Indiana Prov. Co.	15	27	119
Meier Pkg. Co.	87	4	263
Maass-Hartman Co.	36	4
Art Wabnitz	4	81	69
Shippers	2,078	1,515	10,879	2,083
Others	593	119	327	48
Total	6,063	3,275	20,841	5,133

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,108	3,717	9,524	549
Cudahy Pkg. Co.	849	1,372	128
Swift & Co.	7,000	5,563	13,923	1,747
United Pkg. Co.	2,774	463
Others	2,673	345	4,166
Total	17,464	11,400	27,613	2,424
Not including 28 cattle and 1,282 sheep bought direct.				

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,606	982	2,708	16,757
Swift & Co.	2,656	911	3,404	16,940
City Pkg. Co.	253	33	254
B. Bonnett Pkg. Co.	112	28	243
H. Rosenthal Pkg. Co.	49	22	6
Total	5,676	1,976	5,715	33,703

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,093	810	2,575	2,559
Dold Pkg. Co.	607	76	1,836	39
Wichita D. B. Co.	30
Dunn-Ostergart	128
Fred W. Dold	105	325
Sundowner Pkg. Co.	59	106
Sowest Beef Co.	59
Total	2,061	886	4,842	2,598
Not including 1,295 hogs bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,291	117	1,606	9,719
Swift & Co.	1,436	112	1,455	9,651
Others	1,909	305	2,134	17,511
Total	4,636	534	5,195	36,881

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,985	5,373	9,134	802
U. D. B. Co., N. Y.	70
Omaha Pkg. Co., Chi.	217
Armour & Co., Mil.	1,063	2,644
N. Y. B. D. M. Co.	40
R. Gunz & Co.	47	106
Shippers	136	52	109	5
Others	602	999	88	52
Total	4,100	9,174	9,331	859

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son.	46	136
Ideal Pkg. Co.	68	14	317
E. Kahn's Sons	1,005	582	5,914	51
Lohrey Pkg. Co.	3	217
H. H. Meyer Pkg. Co.	14	3,186
J. Schlachter & Son.	116	102	45
J. F. Schroth Pkg.	24	2,708
J. F. Stegner & Co.	270	172	9
Shippers	147	183	3,315	84
Others	1,557	773	273	585
Total	3,004	1,962	15,930	901

RECAPITULATION.

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	36,539	41,807	34,561
Kansas City	12,652	12,811	13,717
Omaha	20,121	10,929	10,481
East St. Louis	12,643	12,203	14,343
St. Joseph	6,236	4,810	5,817
Sioux City	14,898	14,161	8,700
Oklahoma City	3,582	3,908	3,065
Wichita	2,061	2,012	1,947
Denver	4,636	4,726	4,408
St. Paul	17,464	16,936	10,794
Milwaukee	4,100	4,215	4,214
Indianapolis	6,063	6,052	6,478
Cincinnati	3,004	3,218	3,567
Fort Worth	5,676	6,850
Total	149,675	153,738	122,062

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	36,739	53,807	37,998
Kansas City	12,142	11,987	11,534
Omaha	25,561	24,807	26,148
East St. Louis	44,807	43,516	41,114
St. Joseph	15,195	10,894	14,686
Sioux City	20,958	20,986	17,426
Oklahoma City	7,198	8,237	5,663
Wichita	4,842	4,845	3,635
Denver	5,195	4,252	4,360
St. Paul	27,613	25,773	14,480
Milwaukee	9,331	10,376	6,667
Indianapolis	20,841	24,534	26,563
Cincinnati	15,930	14,953	13,571
Fort Worth	5,715	6,807
Total	252,067	265,574	223,635

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	20,009	38,794	48,413
Kansas City	23,803	33,410	44,521
Omaha	13,746	22,759	19,577
East St. Louis	15,395	10,846	18,508
St. Joseph	20,811	32,346	26,900
Sioux City	5,420	9,172	19,412
Oklahoma City	1,452	2,680	4,135
Wichita	2,598	4,067	4,311
Denver	36,881	45,069	32,897

St. Paul	2,424	3,104	4,539
Milwaukee	859	1,896	2,881
Indianapolis	5,133	6,631	4,042
Cincinnati	3,703	3,901	1,401
Fort Worth	33,703	27,276
Total	183,135	238,685	231,532

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 4	13,476	1,402	15,090	8,916
Tues., May 5	7,654	2,691	14,172	6,382
Wed., May 6	8,260	1,658	15,656	6,850
Thurs., May 7	6,685	2,010	11,654	7,368
Fri., May 8	1,844	442	7,395	4,275
Sat., May 9	500	100	3,500	1,500
Total this week	38,419	8,303	67,467	35,086
Previous week	44,075	8,404	71,649	38,988
Year ago	34,365	8,238	65,378	72,543
Two years ago	40,441	11,755	116,587	44,945

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 4	2,533	135	1,453	2,113
Tues., May 5	1,997	90	332	600
Wed., May 6	2,716	15	101	1,273
Thurs., May 7	1,610	103	791	1,683
Fri., May 8	673	67	1,428	1,701
Sat., May 9	100	100
Total this week	9,269	419	4,201	7,430
Previous week	9,904	536	6,990	7,271
Year ago	8,791	699	7,565	13,841
Two years ago	10,048	297	6,139	3,043

Total receipts for month and year to May 9:

	1936.	1935.	1936.	1935.
Cattle	39,973	45,294	681,544	675,211
Calves	8,904	11,507	138,081	185,308
Hogs	70,974	101,140	1,355,436	1,502,384
Sheep	41,191	103,979	942,894	1,339,477

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lamba.
Week ended May 9	\$8.10	\$9.90	\$5.75	\$11.20
Previous week	8.25	10.25	5.85	11.25
1935	11.30	9.05	3.50	8.25
1934	7.15	3.90	4.25	9.40
1933	5.40	4.30	2.50	8.35
1932	5.85	3.35	1.60	5.95
1931	7.45	6.85	3.80	8.30
Av. 1931-1935	\$7.45	\$5.45	\$3.15	\$7.65

APRIL FEDERAL SLAUGHTERS

Federal inspected slaughter of all classes of livestock during Apr., 1936:

	Cattle.	Calves.	Sheep and lambs.	Swine.
Baltimore	8,126	(1)	(1)	(1)
Buffalo	(1)	(1)	(1)	(1)
Chicago	127,488	40,011	168,048	267,235
Cincinnati	11,850	10,936	(1)	51,415
Cleveland	(1)	(1)	(1)	29,224
Denver	10,675	2,607	26,949	18,472
Detroit	(1)	(1)	(1)	(1)
Port Worth	(1)	(1)	(1)	(1)
Kansas City	50,861	29,547	95,559	119,348
Milwaukee	19,797	61,439	(1)	(1)
New York	26,758	55,566	215,893	(1)
Omaha	68,896	7,013	90,523	84,718
Philadelphia	6,870	8,336	12,614	(1)
St. Louis	42,467	37,545	39,832	180,382
Sioux City	38,749	3,254	48,090	66,156
So. St. Paul	68,859	58,625	18,588	110,867
All other stations	334,071	209,825	558,332	1,630,797

Total:
Apr., 1936. 812,264 524,694 1,266,393 2,558,614

Total:
Mar., 1936. 763,067 482,841 1,373,784 2,617,126

Apr. 10-yr.
av. 680,420 455,559 1,164,766 3,528,208

New York, Brooklyn, Jersey City and Newark (3) .. 38,010 71,586 260,111 167,388

(1) Included in "All Other Stations."
(2) Commercial only.
(3) The slaughter figures in this group of cities are included in the figures above for "New York" and "All Other Stations" and are combined here to show total in the greater New York District.

U. S. INSPECTED HOG KILL

Kill at 8 points week ended May 8, 1936:

	Week ended May 8.	Prev. week.	Cor. week, 1935.
Chicago	75,753	70,600	65,155
Kansas City, Kans.	32,002	28,605	27,087
Omaha	23,977	21,941	18,627
St. Louis & East St. Louis ..	54,100	43,789	37,659
Sioux City	19,775	19,423	15,094
St. Joseph	16,279	9,483	12,009
St. Paul	29,094	26,568	18,806
N. Y., Newark and J. C.	38,031	38,916	32,973
Total	280,071	259,323	226,070

PACIFIC COAST LIVESTOCK

Receipts five days ended May 8, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,822	1,345	773	10,757
San Francisco	1,300	100	1,700	1,300
Portland	2,260	400	3,325	6,500

DIRECTS—Los Angeles: Cattle, 66 cars; hogs, 80 cars; sheep, 77 cars. San Francisco: Cattle, 600 head; calves, 100 head; hogs, 1,300 head; sheep, 3,500 head.

RECEIPTS AT CHIEF CENTERS

Week ended May 9, 1936:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended May 9	183,000	314,000	265,000
Previous week	197,000	320,000	324,000
1935	176,000	271,000	313,000
1934	195,000	469,000	291,000
1933	190,000	563,000	376,000

	Hogs.
At 11 markets:	
Week ended May 9	251,000
Previous week	232,000
1935	228,000
1934	402,000
1933	448,000
1932	470,000

	Cattle.	Hogs.	Sheep.
At 7 markets:			
Week ended May 9	145,000	217,000	149,000
Previous week	143,000	215,000	177,000
1935	128,000	193,000	220,000
1934	150,000	335,000	172,000
1933	138,000	379,000	215,000
1932	119,000	394,000	187,000

LAMB CROP DEVELOPS SLOWLY

Weather and feed conditions during April in most early lambing areas, except California, were unfavorable for a normal development of early lambs, according to a survey by the U. S. Bureau of Agricultural Economics. As a result, the early lamb crop in these areas that had contended with adverse weather conditions generally during most of the growing season up to April 1, did not recover lost ground and about May 1, condition of early lambs was considerably below average for that date. In California, rains early in April and cool weather for much of the

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending May 9, 1936	9,064	2,846	3,090
Week previous	9,392½	2,726	3,037
Same week year ago	8,460	1,653	2,101
COWS, carcass			
Week ending May 9, 1936	943½	914	1,767
Week previous	1,275	806	1,521
Same week year ago	1,351	1,189	1,557
BULLS, carcass			
Week ending May 9, 1936	205	474	21
Week previous	218	459	30
Same week year ago	315	354	25
VEAL, carcass			
Week ending May 9, 1936	15,578	1,654	644
Week previous	21,634	1,759	728
Same week year ago	11,847	1,079	630
LAMB, carcass			
Week ending May 9, 1936	30,272	8,013	14,282
Week previous	21,352	8,464	13,981
Same week year ago	44,832	13,043	17,290
MUTTON, carcass			
Week ending May 9, 1936	3,450	569	7,537
Week previous	1,750	525	905
Same week year ago	2,336	1,202	426
PORK CUTS, lbs.			
Week ending May 9, 1936	1,723,417	373,334	261,045
Week previous	1,280,468	331,101	263,241
Same week year ago	1,239,026	425,089	183,085
BEEF CUTS, lbs.			
Week ending May 9, 1936	426,908
Week previous	451,597
Same week year ago	441,266

LOCAL SLAUGHTERS.

CATTLE, head	Week ending May 9, 1936	9,330	1,997
	Week previous	9,676	2,132
	Same week year ago	8,072	2,296
CALVES, head	Week ending May 9, 1936	16,185	3,240
	Week previous	17,084	2,793
	Same week year ago	16,301	3,977
HOGS, head	Week ending May 9, 1936	36,171	13,021
	Week previous	39,432	14,428
	Same week year ago	33,521	13,883
SHEEP, head	Week ending May 9, 1936	51,655	4,291
	Week previous	60,306	4,748
	Same week year ago	54,626	5,634

OFFICES

Detroit, Mich.
Cincinnati, Ohio
Dayton, Ohio
Omaha, Neb.
Indianapolis, Ind.
La Fayette, Ind.
Louisville, Ky.
Nashville, Tenn.
Sioux City, Iowa
Montgomery, Ala.

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month slowed up the maturing of pastures and made possible some recovery in condition of the early lambs and tended to delay marketing. The bureau reports it is probable that market movement of early lambs in May and early June from all areas except California, will be relatively small with a tendency for an accumulation of delayed shipment during the second half of June and in July; also proportion of early lamb crop in most states marketed before July 1 will be considerably below average.

NIGHT LIVESTOCK WEIGHING

Possible abandonment of night livestock weighing at Southern Minnesota packing plants is being opposed by Geo. A. Hormel & Co., Austin; Wilson & Co., Albert Lea; Interstate Packing Co., Winona, and Cudahy Packing Co., Newport. The Union Stockyards Co., South St. Paul, has applied to the state railroad commission for abandonment of night weighing at plants outside South St. Paul. There is no night weighing at South St. Paul. Southern Minnesota packers declare that livestock they now receive would be diverted to Iowa plants if night weighing were abandoned.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 15, 1936, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended May 15.	Prev. week.	Cor. week, 1935.
Spr. nat. str.	@12 1/2 n 12 1/2 n	@12 1/2 n	@13 1/2 n
Hvy. nat. str. 12	@12 1/2 ax 12	@12 1/2	@13
Hvy. Tex. str.	@12 12	@12 1/2	@12 1/2
Hvy. butt brnd'd	@12 12	@12 1/2	@12 1/2
Ex-light Tex. str.	@10 10	@10	@10 n
Brnd'd cows.	@10 10	@10	@10
Hvy. nat. cows	@10 1/2 9 1/2	@10 1/2	@10 1/2 b
Lt. nat. cows 10 1/2	@10 1/2 10	@10 1/2	@10 1/2
Nat. bulls	@8 1/2 8 1/2	@8 1/2	@8 1/2
Brnd'd bulls	@7 1/2 7 1/2	@7 1/2	@7 1/2
Calfskins	@10 10	@10	@10
Kips, nat.	@14 14	@14	@13 n
Kips, ov-wt.	@13 13	@13	@12
Kips, brnd'd 10 1/2	@10 1/2 10 1/2	@10 1/2	@9 1/2
Stunks, reg.	@1.20 1.20	@1.25	@82 1/2
Stunks, hris.	@.35 .35	@.40	@.50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9 1/2 @ 10	9 1/2 @ 9 1/2	9 1/2 @ 9 1/2
Branded	9 @ 9 1/2	9 @ 9 1/2	9 @ 9 1/2
Nat. bulls	7 @ 7 1/2	7 @ 7 1/2	7 @ 7 1/2
Brnd'd bulls	6 @ 6 1/2	6 @ 6 1/2	6 @ 6 1/2
Calfskins	16 1/2 @ 17	17 @ 18 1/2	14 @ 17
Kips	@11 1/2 12	@12 1/2 11 1/2	@12 1/2 11 1/2
Kips, reg.	@1.00 .80	@1.00 .80	@1.00 .80
Stunks, hris.	.20 @ .25	.20 @ .25	.25 @ .40 n

COUNTRY HIDES.

Hvy. steers	@ 8n 8 @ 8 1/2	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
Hvy. cows	@ 8n 8 @ 8 1/2	6 1/2 @ 6 1/2	6 1/2 @ 6 1/2
Bulls	8 1/2 @ 8 1/2	8 1/2 @ 8 1/2	8 1/2 @ 8 1/2
Extremes	9 1/2 @ 10	9 1/2 @ 10	9 1/2 @ 10
Bulls	5 1/2 @ 6	6 @ 6	5 1/2 @ 6
Calfskins	12 @ 12 1/2	12 @ 12 1/2	9 1/2 @ 10
Kips	9 1/2 @ 10	9 1/2 @ 10	8 1/2 @ 9
Light calf.	80 @ 85n	80 @ 85n	80 @ 70n
Deacons	80 @ 85n	80 @ 85n	80 @ 70n
Stunks, reg.	60 @ 75n	60 @ 75n	35 @ 50n
Stunks, hris.	10 @ 15n	10 @ 15n	10 @ 15n
Horsehides	3.10 @ 3.75	3.10 @ 3.75	2.75 @ 3.50

SHEEPSKINS.

Pkr. lambs	2.10 @ 2.25	1.90 @ 2.10	1.65 @ 1.85
Sml. pkr.			
Lambs	1.60 @ 1.70	1.40 @ 1.65	1.25 @ 1.30
Pkr. shearings	61 @ 10	61 @ 10	60 @ 10
Dry pelts	15 @ 16 1/2	14 @ 16	11 @ 11 1/2

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 9, 1936.

CATTLE.

	Week ended May 9.	Prev. week.	Cor. week, 1935.
Chicago	27,728	33,305	26,376
Kansas City	16,504	15,875	18,302
Omaha	19,518	18,036	14,112
East St. Louis	16,702	14,140	16,067
St. Joseph	7,090	5,223	7,126
Sioux City	11,498	10,518	6,753
Wichita	2,947	2,903	2,962
Fort Worth	5,676	6,350	...
Philadelphia	1,997	2,132	2,296
Indianapolis	2,134	1,936	2,098
New York & Jersey City	9,330	9,676	8,072
Oklahoma City	5,478	5,937	4,175
Cincinnati	3,024	3,839	3,582
Denver	3,806	3,593	4,206
St. Paul	14,791	16,936	9,588
Milwaukee	3,624	3,752	4,034

Total 151,907 154,751 129,839

HOGS.

Chicago	75,753	70,600	54,300
Kansas City	32,002	28,605	27,087
Omaha	23,977	21,941	17,748
East St. Louis	54,160	43,789	26,473
St. Joseph	16,279	9,483	13,803
Sioux City	19,775	19,423	12,141
Wichita	6,137	6,282	4,496
Fort Worth	5,715	6,807	...
Philadelphia	13,021	14,428	13,883
Indianapolis	7,314	7,704	8,871
New York & Jersey City	28,051	30,432	33,521
Oklahoma City	7,198	8,237	6,046
Cincinnati	12,925	11,879	11,209
Denver	5,195	4,700	4,853
St. Paul	29,094	38,916	12,691
Milwaukee	9,216	10,366	6,538

Total 355,792 342,592 263,660

SHEEP.

Chicago	30,151	37,781	64,095
Kansas City	23,803	33,410	44,521
Omaha	19,150	25,636	26,952
East St. Louis	12,358	8,480	15,256
St. Joseph	16,153	24,285	22,779
Sioux City	6,072	7,757	18,515
Wichita	2,598	4,087	4,311
Fort Worth	33,703	27,276	...
Philadelphia	4,291	4,748	5,694
Indianapolis	2,936	4,441	2,370
New York & Jersey City	51,655	60,306	54,622
Oklahoma City	1,452	2,830	4,135
Cincinnati	4,495	1,470	1,075
Denver	4,142	6,970	5,791
St. Paul	2,424	3,104	3,989
Milwaukee	859	1,895	2,881

Total 213,251 254,485 276,930

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended May 7.	Last week.	Same week, 1935.
Top prices			
Toronto	\$ 6.00	\$ 6.50	\$ 8.00
Montreal	6.00	6.00	7.00
Winnipeg	5.50	5.50	8.00
Calgary	5.00	5.00	7.00
Edmonton	5.00	5.00	6.50
Prince Albert	4.25	4.25	6.00
Moose Jaw	4.75	4.50	...
Saskatoon	4.50	4.50	6.00

VEAL CALVES.

Toronto	\$ 9.00	\$ 9.00	\$ 7.50
Montreal	7.00	8.00	6.50
Winnipeg	6.00	5.50	6.00
Calgary	6.00	6.00	6.50
Edmonton	5.50	6.50	6.00
Prince Albert	4.25	4.00	...
Moose Jaw	4.75	5.50	5.00
Saskatoon	5.00	5.50	5.00

BACON HOGS.

Toronto	\$ 9.60	\$ 8.50	\$ 9.35
Montreal (1)	9.25	9.00	9.25
Winnipeg (1)	8.50	8.25	8.15
Calgary	7.95	7.75	7.85
Edmonton	8.00	7.60	7.80
Prince Albert	8.00	7.75	7.75
Moose Jaw	8.25	8.00	7.90
Saskatoon	8.00	7.85	7.75

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$10.25	\$11.00	\$ 7.00
Montreal	8.00	8.00	7.00
Winnipeg	8.50	8.75	6.25
Calgary	8.50	8.50	5.25
Edmonton	8.50	...	5.50
Prince Albert	6.25	6.25	...
Moose Jaw	7.00	7.50	5.00
Saskatoon	...	6.00	...

N. Y. HIDE FUTURE MARKETS

Saturday, May 9, 1936—Close: June 11.20@11.24; Sept. 11.54b; Dec. 11.83@11.87; Mar. 12.13n; sales 32 lots. Closing 3@8 lower.

Monday, May 11, 1936—Close: June 11.10b; Sept. 11.42b; Dec. 11.75 sale; Mar. 12.05n; sales 45 lots. Closing 8@12 lower.

Tuesday, May 12, 1936—Close: June 10.98b; Sept. 11.32@11.35; Dec. 11.62@11.68; Mar. 11.92n; sales 96 lots. Closing 10@13 lower.

Wednesday, May 13, 1936—Close: June 11.35@11.45; Sept. 11.69@11.71; Dec. 11.95@11.99 sales; Mar. 12.25@12.32; sales 54 lots. Closing 33@37 higher.

Thursday, May 14, 1936—Close: June 11.28 sale; Sept. 11.58@11.61; Dec. 11.93 sale; Mar. 12.22@12.25; sales 48 lots. Closing 2@11 lower.

Friday, May 15, 1936—Close: June 11.28 sale; Sept. 11.62 sale; Dec. 11.91@11.92 sales; Mar. 12.22@12.25; sales 154 lots. Closing 2 lower to 4 higher.

INDIANA DROUGHT HIDES

Bids for total of approximately 150,000 cattle hides, calf and kip skins recently allocated by the FSOC to Governor's commission on unemployment relief, were opened at Indianapolis, Ind., on May 13. Awards were made on 12,010 calf skins, 29,470 kip skins and 48,550 cattle hides, as follows:

E. Elkan & Co., Chicago, Ill., 10,000 No. 1 and 5,000 No. 2 branded cows, and 10,000 No. 1 and 5,000 No. 2 light native cows, stored at Kansas City, Kans., all at .0905 per lb. for No. 1's and .0805 per lb. for No. 2's; also 5,000 No. 1 branded cows, 5,000 No. 2 branded cows, 5,000 No. 1 light native cows and 3,550 No. 2 light native cows, stored at Omaha, Neb., all at .0905 per lb. for No. 1's and .0805 per lb. for No. 2's; 5,750 unbranded 12-lb. and up No. 1 kips at .0910 per lb. and 2,950 No. 2's at .0810 per lb.

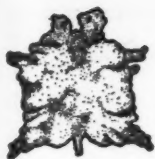
Schmoll Fils, Associated, Inc., New York, 1,250 No. 1 unbranded calf 8/12-lb. at .15 per lb.; and 775 No. 2's at .1350 per lb.; 4,350 No. 1 unbranded kips at 12-lb. up at .1131 and 2,000 No. 2's at .1031 per lb.; 2,475 No. 1 mixed kips 12-lb. up at .1131 and 2,000 No. 2's at .0971 per lb.; 3,450 No. 1 branded kips at .0805, and 1,400 No. 2's at .0705 per lb.

American Hide & Leather Co., Boston, 5,375 No. 1 unbranded calf, 8-lb. down at .1407 per lb.

A. C. Lawrence Leather Co., 4,000 No. 1 branded kips at .0955, and 1,150 No. 2's at .0855 per lb.; 4,610 No. 2 calf, 8-lb. down, .12718 per lb.

Simon-Bason Hide & Skin Corp., Boston, Mass., 1,150 No. 1 unbranded kips at .1152, and 225 No. 2's at .1052 per lb.

The unsold lots consisted mostly of small lots of calf and kipskins.



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—Trading continued on a rather broad scale this week in the packer hide market, with branded steers moved at a half-cent down from last trading price, while light hides and all cows show signs of some price appreciation based principally on seasonal improvement of take-off. Total of about 125,000 hides moved so far this week, with probability of total being increased.

Late this week, one packer moved a block of 20,000 late native steers, the first sale on this description for week and with the establishing of a trading basis here native steers were expected to move in volume. This description has accumulated since early winter and buyers have not been disposed to take the native steers along with brands throughout the winter months.

More interest in native steers late this week and, as mentioned above, one packer sold 20,000 April-Mays, including about 7,000 Mays, at 12c; bidding 11½c for winter take-off; further trading expected here. Total of 9,000 extreme light native steers sold, prices ranging from 11½c for Mar.-April, 11c for Mar. 11½c for Mays, and 11½c for Mar.-April-Mays; now bidding 11½c for Mays.

Total of about 8,000 butt branded steers sold at 12c, mostly April, but some dating Feb. to May; about 14,000 Colorados sold at 11½c, same dating as butts, while 2,300 late April-Mays sold at 11½c. One lot of 2,500 April heavy Texas steers sold at 12c; about 9,000 light Texas steers, dating Dec. to May, sold at 11c; extreme light Texas steers quotable at 10c.

One packer sold 1,400 May heavy native cows at 10½c, or ½c up from last sale of Apr. One lot of 6,000 Apr. mixed River and northern point light cows sold at close of last week at 10½c; about 27,000 Apr.-Mays sold this week at 10½c; Association sold 2,000 Mays at 10½c. Now bidding 10½c for May River points, asking 11c. Total of 21,600 Apr.-May branded cows sold at 10c, steady; Association also sold 1,000 Mays at 10c, and this price declined now for more.

OUTSIDE SMALL PACKER HIDES—Outside small packer all-weight natives around 47-lb. average quoted 9½@9¾c, f.o.b. nearby points, with higher usually asked. Chicago take-off around 10@10½c, nom.

PACIFIC COAST—Trading was resumed in the Pacific Coast market this week when couple Los Angeles packers and Vernon packers moved about 30,000 Mar.-Apr. hides at 9½c for steers and

8½c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—South American market continues a bit easy, with winter quality ahead. A pack of 4,000 Wilson steers sold late last week at 72 pesos, equal to 11½, c.i.f. New York, steady; 4,000 Sansinanas later moved same basis. Mid-week, total of 13,000 Argentine steers sold at 70 pesos, equal to 11½c, and 8,000 more later same basis. One lot of 1,500 Uruguay steers was reported at 12½c.

COUNTRY HIDES—Country hides are slow to move. Upper leather tanners have not been lending much support to this market. On the other hand, it is difficult for collectors to buy all-weights at interior points at prices low enough to operate at the prices obtainable for tanner selections. Trimmed all-weights quoted around 8½@8¾c, with trimmed around 8c, selected, delivered Chicago. Heavy steers and cows very dull and nominal at 8c. Buff weights quoted 8½@8¾c, trimmed. Extremes sold previous week at 9½c but 9½@10c usually asked and none available at less. Bulls 5½@6c; glues about 5½c. All-weight branded 6¼@7c, flat.

CALFSKINS—Packers moved their April light calfskins, under 9½ lbs., couple weeks back at 22c; also Milwaukee all-weights at 22c for packers and 21c for city skins. Trading on April heavy calf, 9½/15 lbs., is being delayed mostly by tanners' proposal to buy packer calf with grubby skins out, which is still under discussion. March heavy calf last sold at 21½c for northers and 20c for River points but offerings that basis have not attracted attention.

Chicago city calfskins lower late this week, when three cars 8/10 lbs. sold at 17c, and three cars 10/15 lbs. at 16½c, narrowing the spread between the two weights. Outside cities, 8/15 lbs., quoted around 16½@16¾c; mixed cities and countries 14½@15c; straight countries 12@12½c.

KIPSKINS—Packer April kipskins were cleaned up earlier at 14c for northern natives and 13c for northern over-weights, southern a cent less; a few branded moved at 11c. Market easier but well sold up.

Car of Chicago city kipskins was reported late this week at 11½c, or ½c under previous nominal quotation. Outside cities around 11½c, nom.; mixed cities and countries about 10½c; straight countries 9½@10c.

Packer regular slunks offered at \$1.20, last trading price.

HORSEHIDES—Market continues

about unchanged, with choice city renderers, with full manes and tails, quoted \$3.60@3.75 f.o.b. shipping points, ordinary trimmed renderers \$3.40@3.50 delivered Chicago, and mixed city and country lots \$3.10@3.25 untrimmed, delivered.

SHEEPSKINS—Dry pelts a bit firmer at 15@16½c, delivered Chicago, for full wools. Good demand and steady market on big packer shearlings; three or four cars sold this week at unchanged prices, \$1.10 for No. 1's, 85c for No. 2's, and 57½c for No. 3's or clips. Small packer shearlings quotable half-price. Pickled skins quiet but steady, with last sales of April lambs at \$5.37½ per doz. and sheep at \$6.37½ per doz. With production running mostly to shearlings now, packer wool pelts are firmer on light offerings and quoted up to \$2.65 per cwt. live lamb paid, usually \$2.50@2.65 quoted, or basis \$2.10@2.25 each. Outside small packer pelts range \$1.60@1.70 each for fairly good stock.

New York

PACKER HIDES—As previously reported, one New York packer sold three cars April native steers last week at 12c, and this price is asked; three packers hold Mar. and April natives yet. Same packer this week sold car or so each April butt brands at 12c and Colorados 11½c; another packer sold a car April Colorados at 11½c. Other packers holding April branded steers.

CALFSKINS—Collectors' calfskins eased off 5@10c each when a car 5-7's sold at \$1.45, car 7-9's at \$1.85 and car 9-12's at \$2.45. Packers last sold 7-9's at \$2.10 and 9-12's at \$2.65, prior to the collector sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 9, 1936, were 4,762,000 lbs.; previous week, 4,718,000 lbs.; same week last year, 4,553,000 lbs.; from January 1 to May 9 this year, 82,139,000 lbs.; same period a year ago, 102,551,000 lbs.

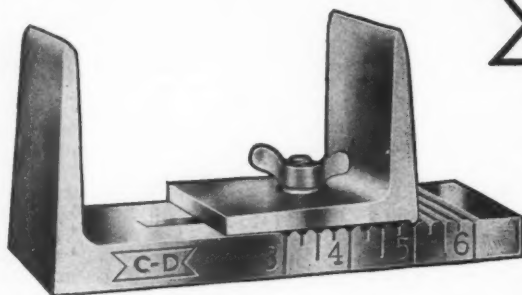
Shipments of hides from Chicago for the week ended May 9, 1936, were 3,825,000 lbs.; previous week, 4,657,000 lbs.; same week last year, 5,450,000 lbs.; from January 1 to May 9 this year, 73,574,000 lbs.; same period a year ago, 132,698,000 lbs.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended May 9:

Week Ending	New York.	Boston.	Phila.
May 9, 1936.....	43,728
May 2, 1936.....	29,039
Apr. 25, 1936.....	5,415	75	250
Apr. 18, 1936.....	58,231
Total 1936.....	714,794	43,754	37,839
May 11, 1935.....	42,208
May 4, 1935.....	10,536
Total 1935.....	402,026	23,478	5,178
Total so far: 1936—796,407.*	1935—430,680.*		

*Does not include imports at Norfolk.



SAUSAGE LINKING EQUALIZER

made out of pure nickel aluminum, highly polished, divides from 3- to 6- and from 2- to 8-inch lengths. No breakage of casing—reduces linking time one third—easily adjusted—sanitary.

No sausage kitchen should be without this equalizer. Lasts a life time. For further information address—

SPECIALTY MFRS. SALES CO.

2021 Grace St. Chas. W. Dieckmann Chicago, Ill.

IT TAKES THE BEST TO MAKE THE BEST

Only H. J. Mayer
makes the genuine

H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyone Seasoning and Special NEVERFAIL Curing Compound.

The Man You Know



The Man Who Knows

For real satisfaction, insist on H. J. Mayer Seasonings!

H. J. MAYER & SONS CO.
6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Office: Windsor, Ontario

YOUR BEST BET *for Stockinette is* **ADLER!**

Compare on *any* basis—quality, service or *price*—you'll find *we can serve you best!*

REMEMBER—do not buy any stockinette until you get our prices!

We can save money for you. Address all inquiries and orders direct

to

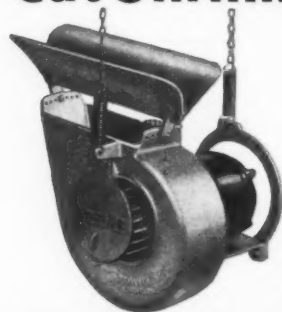
Fred L. Bahm
State 1637
222 West Adams St., Chicago, Ill.

Selling Agent

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

Cut Shrinkage—Air Condition Your Coolers



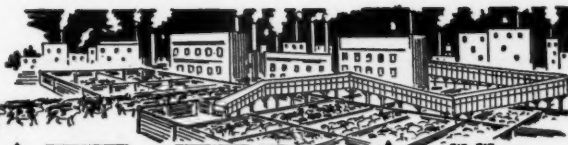
The Action-Air System of air-conditioning balances the temperature throughout the entire cooler—lowers existing temperature—gives quicker cooling—greatly reduces shrinkage and trimming losses. Meat keeps in better condition.

These savings have been definitely proved in actual use in hundreds of plants throughout the country. Investigate! You'll find the Action-Air system an extremely profitable investment. Distributors in principal cities. Write for complete information.

The BROWN Corp.
109 Chester Street
Syracuse, N. Y.

ACTION-AIR SYSTEM
OF AIR-CONDITIONING COOLERS

Up and down the



MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, May 16, 1896.)

Dressed hogs, 180 lbs. and over, were quoted at 4% @ 4% c, New York, and choice heavy native dressed beef, 7% @ 7% c.

Labor troubles in Kansas City packinghouses were reported, with labor unions attempting to lay down terms governing wages, settlement of grievances and similar problems.

John P. Squire & Co., Boston, entered protest against compound lard being called "pure lard."

Armour and Company began manufacturing soap at its factory in Chicago.

The Cudahys discontinued slaughtering in Chicago.

New York Butchers' Calfskin Association held its seventh annual meeting with president Geo. Thomson in charge. The association handled over 170,000 skins during the year.

Isaac Blumenthal, president United Dressed Beef Co., was presented a loving cup by his employees, commemorating the 25th anniversary of his marriage.

B. Brittain, William Davies Co., Toronto; John Moran, Ft. Madison, Iowa; Harry West, Liverpool and Des Moines Pkg. Co., Des Moines; and Anderson Fowler, New York and Chicago, were Chicago visitors.

F. A. Solomon, Kingston, Jamaica, and Fred W. Burrows, Plankinton Pkg. Co., Milwaukee, were New York visitors.

Meat Packing 25 Years Ago

(From The National Provisioner, May 20, 1911.)

On basis of ruling of United States Supreme Court in Standard Oil case that a restraint of trade must be "unreasonable" in order to bring it under terms of Sherman anti-trust law, packer attorneys asked for rehearing of demurrers to indictments alleging illegal restraint of trade.

Executive committee of American Meat Packers' Association met at Indianapolis with president Joseph Alled presiding, and chose Washington, D. C., as place and January 15 and 16, 1912, as dates for annual convention.

Armstrong Packing Co., Dallas, Tex., opened branch house at Hearne, Tex.

Cincinnati Butchers' Supply Co., in-

stalled two electric beef hoists at plant of E. Kahn's Sons Co., Cincinnati.

Reading Abattoir Co., Reading, Pa., opened new plant with inspection by large number of visitors. C. B. Comstock, New York, was architect.

New York Butchers Calfskin Association reported sales for year ended April 30, 1911, of \$328,970.51. Directors elected were George Thomson, H. Heineman, H. Schlosser, E. F. O'Neill, L. Oppenheimer, Geo. H. Shaffer and Isidor Blank.

C. M. Baldwin, traffic manager, Swift & Company, London, England, returned to his post after vacation in the states.

Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 20,641 cattle, 5,389 calves, 31,176 hogs and 8,474 sheep.

C. J. Long, Canada Packers Limited, was a Chicago visitor last week. Mr. Long will be superintendent of the new company's plant now in construction at

Edmonton, Alberta, which is expected to be ready for operation in the early fall. It will be primarily a hog slaughtering plant with facilities for a limited kill of cattle and small stock. R. J. McLaren is the architect.

Herman J. Mayer, jr., H. J. Mayer & Sons Co., left for New York City by plane on May 10, to attend the convention of the American Spice Trade Association at the Waldorf-Astoria. He will return early next week.

Hugo Arnold, president, Arnold Bros., Inc., returned this week from several months' stay in Florida and the West Indies. He comes back feeling "fit as a fiddle."

M. W. Belknap, superintendent, Tovera Packing Co., Phoenix, Ariz., was a visitor to Chicago this week. Mr. Belknap is famous as an expert in the dressing of beef, and his friends in the industry are always glad to get pointers from him along this line.

Eugene Meyer was elected president of the Illinois Packing Co. at the annual meeting of the board of directors on May 4, to fill the office which has remained open since the death of



TEXAS VISITS CHICAGO TO BOOST ITS FAIR.

Governor James V. Allred (left) and his good-will party of 100 Texas editors and business men were welcomed to Chicago by Charles H. Swift (center), chairman of the board of Swift & Company. Col. Frank Knox (right), Chicago publisher and possible Republican nominee for president, was one of a large group of prominent Chicago business men who attended the luncheon given by Mr. Swift in honor of the Lone Star state delegation, which has just finished a tour of Eastern cities in behalf of the Texas Centennial exposition.

**JUST A
FEW STEPS
FROM TRAINS**

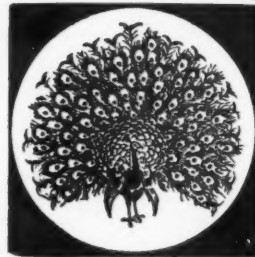


**RIGHT AT
GRAND CENTRAL
TERMINAL**

**2000 large outside rooms
all with private bath—from \$3**

FRANK J. CROHAN • President

GUARANTEE OF QUALITY



The name "STANGE" or the trademark "Peacock Brand" is your guarantee of perfect satisfaction in meat packer and sausage manufacturers' specialties. Made according to tried and tested formulas, these products offer advantages that no other product can equal. To give your *sausage and specialties* a guarantee of quality, use these products with a guarantee of quality.

Dry Essence of Natural Spices—Individual or blended
Peacock Brand Certified Casing Colors

Premier Curing Salt
Baysteen
Sani Close
Meat Branding Inks—Violet and Brown

WM. J. STANGE COMPANY

2536-40 W. Monroe St., Chicago
Western Branch, 923 E. 3rd St., Los Angeles

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

**BROKER
PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

JAS. H. Forbes
TEA & COFFEE CO.
908-926 Clark Ave., St. Louis, Mo.

FORBES is headquarters for the finest spices and sausage seasonings. Whatever your needs, we can serve you! Ask us to show you how FORBES Spices will cut your seasoning costs!

SALES OFFICES:

302 Delaware St., Kansas City, Mo.; 602 Merchants National Bank Bldg., Omaha, Nebr.; J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.

**FORBES
SPICES**
add the
touch that
means so much

Nicholas Wolter last year. Mr. Meyer has been associated with the packing industry for 35 years, of which 19 have been spent with Illinois Packing Co. He held the office of vice president before his election to the presidency. H. J. Cramer, formerly secretary of the company, was elected vice president. He has been associated with the firm for 20 years. Charles Loeffler was re-elected treasurer of the concern.

John Tiedemann, president, Tiedemann & Harris, San Francisco, Calif., packers and sausage manufacturers, was in Chicago for several days during the week, greeting old friends and exchanging ideas on processing and merchandising problems.

R. H. Cabell, president of Armour and Company, was the packer representative on the board of the International Livestock Exposition which met in Chicago recently. Other directors are O. T. Henkle, Union Stock Yards & Transit Co., Chicago; G. I. Christie, Guelph, Ontario, Canada; C. F. Curtiss, Ames, Iowa; Frank W. Harding, Edward J. Lawler and D. C. Mosier, Chicago; Oakleigh Thorne, Millbrook, N. Y.; James W. Wadsworth, Genesee, N. Y.; W. W. Wright, Toulon, Ill.; Jess C. Andrew, West Point, Ind., and Henry W. Marshall, Lafayette, Ind., president of the board. They are all outstanding leaders in the production of meat animals.

Packer visitors to Chicago this week included W. R. Sinclair, vice president, Kingan & Co., Indianapolis; H. H. Meyer, president, H. H. Meyer Packing Co., Cincinnati; Frank Kohrs, president, Kohrs Packing Co., Davenport, Ia.; J. W. Rath, president, Rath Packing Co., Waterloo, Ia.; L. W. Kahn, president, E. Kahn's Sons Co., Cincinnati; J. N. Scully and L. B. Dorr, Jacob Dold Packing Co., Buffalo, N. Y.; Chester G. Newcomb, Lake Erie Provision Co., Cleveland, O.; K. L. Woodruff, Hygrade Food Products Co., New York; G. W. Birrell, Chr. Kunzler Co., Lancaster, Pa.; W. F. Schluderberg, Schluderberg-Kurdle Co., Baltimore, Md.; Fred M. Tobin, Rochester Packing Co., Rochester, N. Y.

New York News Notes

Visitors to New York last week were E. J. Davidson, branch house department; J. C. Weinrich, sausage department, and H. W. Hamilton, casing department, Wilson & Co., Chicago. Other visitors were B. C. Thayer, purchasing department, and C. A. Payne, soap department, Swift & Company, Chicago.

At the recent annual meeting of the board of directors of Nathan Schweitzer Co., Inc., Otto Schuler was elected treasurer and secretary.

Max Phillips, Williamsport, Pa., who has been handling sausage manufacturing equipment and casings for a great many years, visited the New York office of THE NATIONAL PROVISIONER last week. Mr. Phillips is introducing



BOOSTING HAM BUSINESS.

General manager W. F. Rayhill (right), sales manager Fred Clark (center) and curing foreman M. E. Myers, Rochester Packing Co., Rochester, N. Y., congratulate each other on a 600 per cent increase in their Easter ham business. They sold their entire production and had no carryover. (Photo The National Provisioner.)

a new ham boiler which is being made by the Manhattan Foundry & Model Co., Inc., New York.

Rath Packing Co. has opened a 4-story branch house at 444 W. 14th st. The branch carries a complete stock of fresh meats, provisions and other Rath products.



HEADS BUSINESS PUBLISHERS.

Associated Business Papers, Inc., the national association of leading business magazines, at its recent meeting at Hot Springs, Va., elected as president Paul I. Aldrich (right), editor and publisher of THE NATIONAL PROVISIONER, and H. J. Payne, New York (left), as executive vice president. (Photo Advertising Age.)

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended May 9, 1936, were as follows: Meat—Brooklyn, 9 lbs.; Manhattan, 1,898 lbs.; Queens, 10 lbs.; Richmond, 6 lbs.; total, 1,923 lbs. Poultry—Brooklyn, 5 lbs.

H. J. Koenig, general superintendent's office, Armour and Company, Chicago, was in New York last week and visited at the plant of the New York Butchers' Dressed Meat Company.

F. G. Schenk, head of the packing division, Kroger Baking & Grocery Company, Columbus, O., was a visitor to New York last week.

Countrywide News Notes

Orville Dunford, sheep buyer for Armour and Company at St. Joseph, Mo., has been transferred to Oklahoma City, Okla.

The state of New York has bought 55 acres of land near the plant of the Hofmann Packing Co., Syracuse, N. Y., on which a public stock yards and farmers' market will be constructed. The plan includes a public abattoir and development of a competitive market for livestock, encouraging farmers in that state to raise better livestock.

More employees of John Morrell & Co. who have qualified for 25-year service buttons of the Institute of American Meat Packers include R. M. Well, Brooklyn; James C. Buckmaster, cattle buyer, and Geo. A. Fitzsimmons, operating department, both of the Ottumwa, Ia., plant.

Courtwright-Steidle is a new sausage manufacturing concern at Portland, Ore.



For the Retail Meat Dealer



BRANDED BEEF *Fits in with* Modern Consumer **BUYING Habits**

NAMES make sales—if branded on the beef steaks and roasts the meat dealer sells.

Almost every product the consumer buys today is branded or identified in some manner. Purchasing by brand has become the most important buying habit of the housewife. Display of branded products, of which the consumer has been made conscious by advertising, is the keystone of modern food merchandising.

A Real Sales Advantage

Why shouldn't the retail meat dealer take advantage of this twentieth-century selling weapon in boosting his beef sales and making them yield a steady profit? The branded product is obtainable—many packers now mark several grades of beef with the firm name and the grade. Knowledge of the brand name has already been implanted in the consumer by the packer's general advertising, as well as by his specific promotion of cured meats, sausage, canned meats, etc.

Branded steaks are now being advertised nationally in women's magazines. Such advertising is a material aid to the retailer in selling to the housewife.

Consumers generally would welcome

the sale of branded beef by their meat dealer. They have learned to depend on brands in buying and will be glad to obtain this new aid in purchasing meat. Some may not be accustomed to looking for a brand name on fresh meat—but a few years ago they did not look for an identifying mark on oranges—another fresh food that was sold anonymously for a time.

The following happening will illustrate how quickly consumers "catch on" to buying branded beef. A housewife stopped in to shop at a new meat store. The dealer carried branded beef and although she did not know about or ask for it, he filled her order with a roast on which the packer's name and grade were stamped. She noticed the marking in preparation and, pleased with the excellence of her finished roast, became a steady customer of the retailer, always buying the branded product.

What dollar and cents benefits can the dealer obtain from selling branded beef?

Catching Impulse Buyers

Most meat dealers are after the immediate 30, 40, 80-cent sale, the bird in the hand. A steak with the packer's name on it as evidence of quality will jog the impulse buyer into purchasing

and will provide the telling sales point in convincing the undecided housewife.

Some meat dealers, and the most successful, see each customer not only as an immediate buyer but as one who may purchase \$200 to \$300 worth of meat yearly. Steady customers will buy where they can obtain meat of consistent quality—and they can secure such meat from the retailer who sells branded product.

Not all customers are able to buy the same grades of meat. Meat chain stores have found it the best policy, once the grade preference of a neighborhood has been determined, to offer substantially the same grades all the time. They point out while a customer may be pleased with a good piece of meat, her goodwill vanishes if she is given one definitely poorer on her next purchase. Selling branded beef is one way in which the retailer can satisfy his customers' desire for consistent quality.

Branded Beef Sells Itself

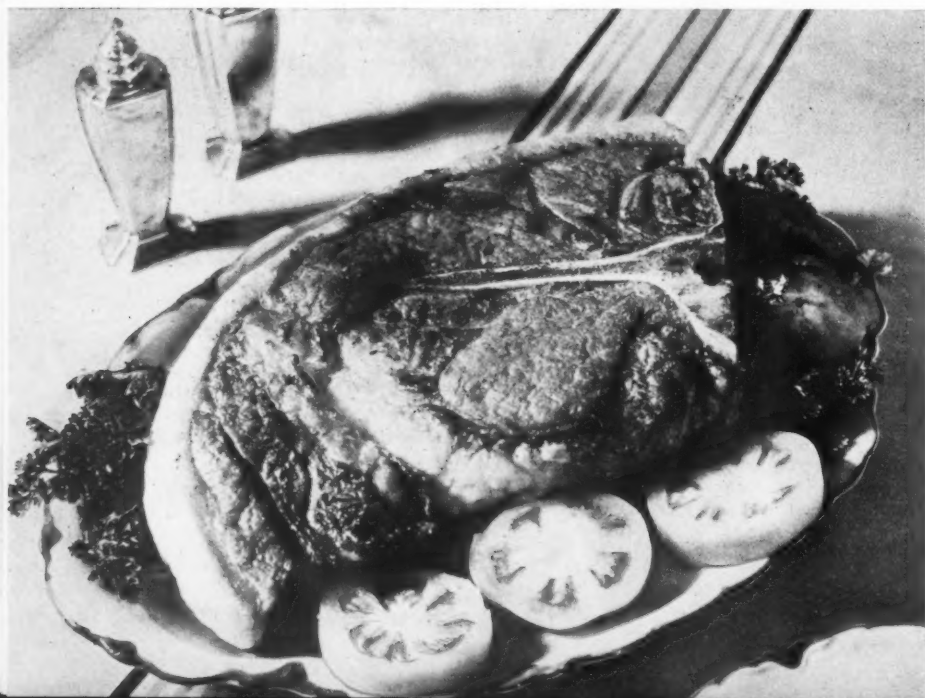
Branded beef is easier to sell. The brand name will show when the product is displayed in the refrigerated case. The dealer can point it out in his advertising and make it the focus point for special displays.

Selling branded beef is a great aid in competing with dealers who sell on a low price-low quality basis. Consumers soon learn the real reason for the difference between a fair price and a cut price is that one pays for quality, branded meat, while the other buys product of uncertain quality. As far as is possible in cooking meat, the branded product will yield uniformly good results.

Meat dealers, therefore, may well look on packer branding of beef as a direct sales aid, a steady volume builder and a good will winner. Its more general use will lead to consistent profits for the retailer and to more economical and satisfactory use of meat by the housewife.

CONSUMERS LIKE BRANDED STEAKS.

Housewife doesn't forget a delicious branded steak; she comes back to her retailer to buy more of the same kind. Dealer who sells branded beef has big merchandising advantage in present-day market, where consumers have the habit of purchasing by brand.



RETAIL LARD PRICE RISES

Average retail price of lard throughout the United States rose four-tenths of 1 per cent during two weeks ended April 21, according to the U. S. Bureau of Labor Statistics. This was the first increase in retail price of lard for any two-week period since September. Between September 24, 1935, and April 7, 1936, lard prices declined 28.3 per cent. Retail meat prices rose four-tenths of 1 per cent during two weeks ended April 21, while retail prices for all foods advanced 1.1 per cent over the previous fortnight.

MEAT EDUCATION ACTIVITIES

Meat was featured on the program of the Wisconsin Restaurant Association at Milwaukee recently, when a representative of the National Live Stock and Meat Board gave a lecture-demonstration showing heavy shrinkage of meat cooked at high temperatures. Two ribs of equal weight from opposite sides of the same carcass were cooked to the same degree of doneness, one at a high and the other at a low temperature. Loss due to high temperature was quickly apparent. Another feature was a meat cutting demonstration, illustrating modern styles in meat cuts, particular attention being given to less demanded cuts.

Food value of meat, facts in meat cookery and a style show of all kinds of meat cuts were featured by the Board at the School of Domestic Arts and Sciences in Chicago, where future home leaders and institutional managers are in training.

Nearly 200,000 homemakers and leaders in the food field were reached during April through cooking schools, lecture-demonstrations and in meetings with retail meat dealers. In Denver, Colo., for example, more than a thousand men in the meat trade were in attendance on a meat merchandising demonstration. Meat talks were given during the period over five radio stations in widely separated parts of the country.

NEWS OF THE RETAILERS

John Schanus will open meat market at New Prague, Minn.

Jennie's Food Market will open meat business at 2001 S. 9th st., Milwaukee, Wis.

Fred Maranesi plans to open meat market at 1022 S. 21st st., Fort Dodge, Iowa.

Bert Rye has succeeded late Herbert A. Williams as owner of Chippewa Meat Market, Sault Ste. Marie, Mich.

Lester Hildebrandt has engaged in meat business at Harbor Springs, Mich., to be known as Hildebrandt's Sanitary Meat Market.

Louis Lelchok has opened Thrifty

Market No. 2 at 423 West Third, Sioux City, Ia.

Paul Berg will open Berg's Reliable Market, 1618 Second ave., Rock Island, Ill.

Central Market, 22 S. Main st., Fond du Lac, Wis., will be opened as new meat market.

Hans P. Christensen reopened his meat market at Albert Lea, Minn.

Mrs. Mike Dietz has sold Independent Meat Market, Glenwood, Minn.

Merlyn Colby bought meat market at Easton, Minn.

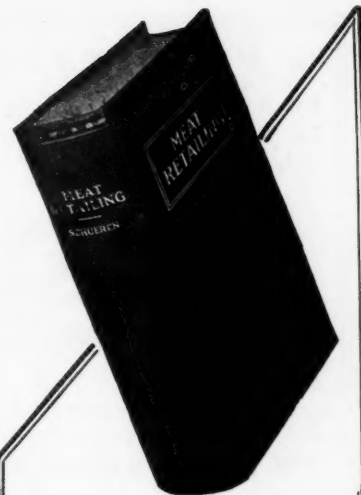
AMONG NEW YORK RETAILERS

Eastern District Branch held its regular meeting on Tuesday. Delegates elected to the state convention are Theo. C. Meyer, Fred C. Riester, A. P. Hickman, Simon Levy, Joseph Wagner, John Budzynski, Andrew Schaeffer, John Schoener and Ed. Rath.

Sympathy of the trade is extended to Gus Lowenthal, past president, Washington Heights Branch, on the passing of his wife. Mrs. Lowenthal was one of the first vice presidents of the Ladies' Auxiliary and greatly admired.

On May 6 a group from the advisory committee, including Leo Kaiser, C. Marks, Lester Kirschbaum, B. Deutsch, M. Kraus, I. Pols, William Syse, Mr. Phillips of the Bronx, A. Hirsch, Chas. Hemdbt, M. Haas, A. Steiner, A. Hehn, B. Light and Joe Eschelbacher visited the Bronx Branch. This was the first meeting of the Branch in their new headquarters in the New Terrace Gardens, 181st and Boston road.

Trommer's grand ballroom was packed with meat dealers and admiring friends of president Joseph Wagner and treasurer Theo. C. Meyer of the Eastern District Branch at a testimonial dinner tendered them Sunday, May 10. Charles A. Raedle, formerly an active meat dealer and a past president of this branch, acted as toastmaster. The guest speaker was Anton Hehn, president of the State Association who gave a very interesting history of the honored officers and complimented them on their record in the retail meat industry. Chairman of the dinner committee, Fred C. Riester, presented them with traveling bags. The Bronx Branch was represented by president David Deerson and wife, business manager Fred Hirsch and wife and others; Brooklyn Branch, Joseph Maggio and wife, Albert Rosen and wife, L. Levy and wife and others; South Brooklyn Branch, president and Mrs. Jack Hanna, Joe Rossman, wife and sister, and John Harrison. President Lester Kirschbaum, Joe Eschelbacher, B. Light and Arthur Kleeblat were at the Ye Olde New York table. President Leo Fleischmann and wife, Chris Fischer and wife, A. Kemp and wife headed the Jamaica delegation. H. Diedrich, general manager, New York Butchers Calfskin Association with his committee had a table. George Kramer



The opinions of specialists in the meat industry all agree on one point; namely, that the greatest need is for education:

"Meat Retailing"

By A. C. Schueren

Is one step toward solving this problem.

Better retailing means better customers. It will result in better wholesaling.

You will enjoy reading a copy of "MEAT RETAILING."

Price only \$7.00 plus postage

For Sale by
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago, Ill.

and Charles Schuck and wife represented the Butchers Mutual Casualty Co. Charles Hauserman of Van Iderstine & Co. had his delegation; Al Busby of the Williamsburg Marketmen's Association and many others attended.

WHEN TO SALT STEAK

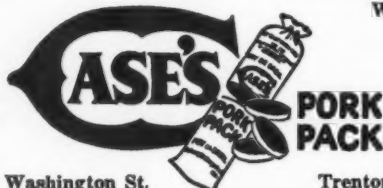
Housewives buying steak will like to know that recent experiments indicate steak should not be salted until it is ready to put on the platter or ready to turn. Salt retards browning and it is better to add it to steak which is already browned. If the first side is salted just before turning, there will be no undissolved salt on the surface.

A PROFITABLE ITEM

to add
to your
sales list

Packers in the East have enjoyed large profits from this item for many years. DISTRIBUTORS WANTED in all states except N. J., N. Y., and Penna.

WRITE!



640-48 Washington St.

Trenton, N. J.

TO SELL YOUR PRODUCTS

in Great Britain

communicate with

STOKES & DALTON, LTD.

Leeds, 9

ENGLAND

Vogt's Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple

F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Paradise Brand HAMS • BACON • LARD

THE THEURER-NORTON PROVISION COMPANY

• • • • • *Packers* • CLEVELAND, OHIO

INSPECT CANNED POULTRY

Packing or selling of canned poultry and canned poultry products within the city of Chicago is unlawful, according to a recent ordinance of the city council, unless it shall have been inspected and passed as fit for consumption as human food by the U. S. Department of Agriculture.

This ordinance, now in effect, provides also that each can or container of canned poultry, or canned poultry products, shall be plainly marked to show that its contents have been inspected and passed by the department and also to show the name and address of the packer or distributor. Violation of the provisions of this ordinance will subject the packer or seller to a fine of not less than \$25 and not more than \$200 for each offense.

Inspection of dressed poultry is by the Bureau of Agricultural Economics and the service is utilized by most of the larger canners of poultry and poultry products. The inspection consists of examination by a qualified veteri-

arian of each poultry carcass at the time it is eviscerated to determine that it is healthy and otherwise fit for human food. This poultry inspection service meets the requirements of the Chicago ordinance. It is available to all poultry canners who are willing to pay the costs of the service and to make suitable arrangements.

CHAIN STORE NOTES

National Tea Co. reports sales of \$19,153,051 for the first 16 weeks of the year, a gain of 0.64 per cent over sales of \$19,031,841 for the 16 weeks ended April 20, 1935. The company also reports a net loss of \$22,632 on operations during the first quarter of this year. Stores in operation on April 25, this year, numbered 1,219 compared with 1,226 on the same date last year.

Sales of Jewel Tea Co. for the first 16 weeks of 1936 totaled \$6,023,982, against \$5,722,240 for the same period in 1935. Sales for the four weeks ended April 18, amounted to \$1,497,018, a gain

of 4.18 per cent over \$1,436,962 in the corresponding period of 1935.

Safeway Stores, Inc., has purchased a controlling interest in Piggly Wiggly, Ltd., Canada. This brings Safeway stores in Canada to 225.

CHAIN STORE SALES UP

Sales of \$198,132,400 were reported for the first 16 weeks of 1936 by five food chains. This was an 8.4 per cent increase over dollar volume of \$182,820,417 during the same period in 1935. All companies except one showed gains over 1935 sales, the largest, 18.7 per cent, being reported by Safeway Stores, Inc. Sales of the chains for the 16 weeks ended April 18, in 1935 and 1936, were as follows:

	1936.	1935.
Safeway Stores, Inc.....	\$ 96,454,172	\$ 81,215,913
Kroger Groc. & Bak.....	70,611,371	71,468,081
National Tea Co.....	19,153,051*	19,081,841
Dominion Stores, Ltd....	5,889,824	5,382,342
Jewel Tea Co.....	6,023,982	5,722,240
	\$198,132,400	\$182,820,417

*Ended April 25.

OILED APRONS

That Do Not Crack, Leak or Get Sticky Easily

**NON-PEELING COVER STEAM HOSE
HOG BEATER BELTS and RUBBER BOOTS**

We cater to companies desiring first-class articles at prices considerably below the average.

M. L. SNYDER & SON THIRD ABOVE ARCH
BRANCHES: St. Louis—San Francisco—Los Angeles—Seattle
PHILADELPHIA, PENNA.

HAVE YOU ORDERED

The **MULTIPLE BINDER**

FOR YOUR 1936 COPIES OF

THE NATIONAL PROVISIONER

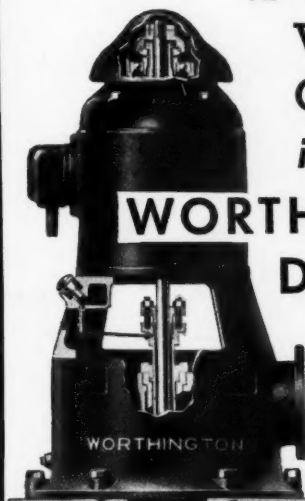
A complete volume of 26 issues can be easily kept for future reference in this Binder.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 14, 1936:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (1):				
300-500 lbs.				
Choice.....	\$12.50@13.50		\$12.50@13.50	
Good.....	11.50@12.50		11.00@12.50	
Medium.....	11.00@11.50		10.50@11.00	
Common				
(plain)....	10.50@11.00			
STEERS:				
500-600 lbs.				
Prime.....				
Choice.....	12.50@13.50		12.50@13.50	12.00@13.00
Good.....	11.50@12.50		11.00@12.50	11.00@12.00
Medium.....	11.00@11.50 *		10.50@11.00	10.00@11.00
Common				
(plain)....	10.50@11.00			
STEERS:				
600-700 lbs.				
Prime.....				
Choice.....	12.50@13.50		12.50@13.50	12.00@13.00
Good.....	11.50@12.50		11.00@12.50	11.00@12.00
Medium.....	10.50@11.50	11.00@11.50	10.50@11.00	10.00@11.00
STEERS:				
700 lbs. up				
Prime.....				
Choice.....	12.50@13.50	12.50@13.50	12.50@13.50	12.00@13.00
Good.....	11.50@12.50	11.50@12.50	11.50@12.50	11.00@12.00
COWS:				
Choice.....				
Good.....	10.00@11.00	10.50@11.00	10.50@11.00	10.00@10.50
Medium.....	9.50@10.00	10.00@10.50	9.50@10.50	9.50@10.00
Common				
(plain)....	9.00@ 9.50	9.50@10.00	9.00@ 9.50	9.00@ 9.50
Fresh Veal and Calf:				
VEAL (2):				
Choice.....	14.00@15.00	15.00@16.00	15.00@16.00	14.00@15.00
Good.....	13.00@14.00	13.50@15.00	13.00@15.00	13.00@14.00
Medium.....	12.00@13.00	12.00@13.50	12.00@13.00	11.00@13.00
Common				
(plain)....	10.50@12.00	10.50@12.00	11.00@12.00	10.00@11.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice.....	20.50@22.00	22.50@24.00	22.50@24.00	22.00@23.00
Good.....	20.00@21.00	21.00@22.50	21.00@23.00	21.00@22.00
Medium.....	18.00@20.00	20.00@21.00	19.00@21.00	20.00@21.00
Common				
(plain)....	17.00@19.00	18.00@20.00	18.00@19.00	17.00@19.00
LAMB:				
33 lbs. down				
Choice.....	20.50@21.00	21.00@21.50	21.50@22.00	20.00@21.00
Good.....	20.00@20.50	20.00@21.00	20.00@21.50	19.50@20.00
Medium.....	18.00@20.00	19.00@20.00	18.00@20.00	19.00@19.50
Common				
(plain)....	17.00@18.00	17.00@19.00	16.00@18.00	
LAMB: 30-45 lbs.				
Choice.....	20.00@20.50	20.00@21.00	21.00@21.50	19.00@20.00
Good.....	19.00@20.00	19.00@20.00	20.00@21.00	18.50@19.00
Medium.....	17.50@19.00	18.00@19.00	18.00@20.00	18.00@18.50
LAMB:				
46-55 lbs.				
Choice.....	19.00@20.00	19.00@20.00	20.00@21.00	18.00@18.50
Good.....	18.00@19.00	18.50@19.00	19.00@20.00	17.00@18.00
MUTTON:				
Ewe 70				
lbs. down.				
Good.....	10.00@11.00	11.00@12.00	9.00@10.00	9.00@10.00
Medium.....	9.00@10.00	10.00@11.00	8.00@ 9.00	8.00@ 9.00
Common				
(plain)....	8.00@ 9.00	9.00@10.00	7.00@ 8.00	7.00@ 8.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	17.50@18.50	18.50@19.00	17.50@19.00	17.50@19.00
10-12 lbs. av.	17.00@18.00	18.00@19.00	17.50@19.00	17.50@19.00
12-15 lbs. av.	16.50@17.50	17.50@18.50	16.50@18.00	17.00@18.00
16-22 lbs. av.	15.50@16.50	16.50@17.50	16.00@17.00	16.00@17.00
SHOULDERS:				
N. Y. Style;				
Skinless:				
8-12 lbs. av.	14.00@15.00		15.50@16.50	15.00@16.00
PICNICS:				
6-8 lbs. av.		15.50@16.00		
BUTTS:				
Boston Style:				
4-8 lbs. av.	16.50@18.00		18.00@19.00	17.00@19.00
SPARE RIBS:				
Half sheets..	11.00@12.00			
TRIMMINGS:				
Regular.....	9.00@ 9.50			
(1) Includes heifers, 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.				

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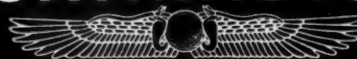
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General Offices: HARRISON, NEW JERSEY
A-36392 Offices and Representatives in Principal Cities

WORTHINGTON



CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.		Week ended May 14, 1936.	Cor. week, 1935.
Prime native steers—			
400-600	16	@17	21 @21 1/4
600-800	15	@18	21 @21 1/4
800-1000	15	@16	21 1/2 @22
Good native steers—			
400-600	13 1/2	@14	19 @20
600-800	13	@13 1/2	19 @20
800-1000	13	@14	20 @20 1/2
Medium steers—			
400-600	12	@12 1/2	15 1/2 @16 1/2
600-800	12	@13	17 @18
800-1000	12 1/2	@13	18 @19
Heifers, good, 400-600	12 1/2	@13	17 1/2 @18 1/2
Cows, 400-600	9 1/2	@12	11 1/2 @14 1/2
Hind quarters, choice	6	@23	12 @15 1/2
Fore quarters, choice	6	@11	@17 1/2

Beef Cuts.

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	@30	@41
Steer loins, No. 2	@25	@38
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@40	@56
Steer short loins, No. 2	@31	@50
Steer loin ends (hips)	@20	@27
Steer loin ends, No. 2	@19	@26
Cow loins	@19	@26
Cow short loins	@22	@31
Cow loin ends (hips)	@15	@22
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@19	@28
Steer ribs, No. 2	@15	@27
Cow ribs, No. 1	@13	@19
Cow ribs, No. 2	@12	@18
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@14 1/2	@18 1/2
Steer rounds, No. 2	@14	@18
Steer chucks, prime	unquoted	unquoted
Steer chucks, No. 1	@10 1/2	@15 1/2
Steer chucks, No. 2	@10 1/2	@15
Cow rounds	@11	@13
Cow chucks	@9	@14 1/2
Medium plates	@9	@14
Briskets, No. 1	@12	@19
Steer navel ends	@7 1/2	@13
Cow navel ends	@7 1/2	@10 1/2
Fore shanks	@8	@10
Hind shanks	@7	@9
Strip loins, No. 1, bbls.	@45	@65
Strip loins, No. 2	@35	@55
Sirloin butts, No. 1	@24	@33
Sirloin butts, No. 2	@20	@26
Beef tenderloins, No. 1	@65	@75
Beef tenderloins, No. 2	@60	@70
Rump butts	@13 1/2	@18
Flank steaks	@18	@22 1/2
Shoulder clods	@14	@15 1/2
Hanging tenderloins	@12	@12
Outsides, green, 6@8 lbs.	@13 1/2	@16
Knuckles, green, 5@6 lbs.	@14 1/2	@15 1/2

Beef Products.

Brains (per lb.)	@5	@7
Hearts	@9	@12 1/2
Tongues	@18	@18
Sweetbreads	@14 1/2	@30
Ox-tail, per lb.	@9	@9
Fresh tripe, plain	@9	@9
Fresh tripe, H. C.	@11 1/2	@12
Livers	@18	@20
Kidneys, per lb.	@10	@10 1/2

Veal.

Choice carcass	14	@15	14	@15
Good carcass	12	@13	12	@13
Good saddles	14	@17	15	@17
Good racks	12	@13	11	@13
Medium racks	9	@10	9	@10

Veal Products.

Brains, each	@9 1/2	@12
Sweetbreads	@35	@45
Calf livers	@35	@45

Lamb.

Choice lambs	@21	@17
Medium lambs	@19	@15
Choice saddles	@24	@18
Medium saddles	@22	@16
Choice fores	@12	@12
Medium fores	@10	@10
Lamb fries, per lb.	@32	@32
Lamb tongues, per lb.	@15	@14
Lamb kidneys, per lb.	@20	@20

Mutton.

Heavy sheep	@9	@8
Light sheep	@14	@10
Heavy saddles	@13	@11
Light saddles	@18	@13
Heavy fores	@7	@5
Light fores	@12	@7
Mutton legs	@17	@13
Mutton loins	@12	@10
Mutton stew	@7	@7
Sheep tongues, per lb.	@12 1/2	@12 1/2
Sheep heads, each	@10	@14

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@19	@22 1/2
Picnics	@14	@16
Skinned shoulders	@15 1/2	@17
Tenderloins	@28	@35
Spare ribs	@11	@13
Boston butts	@11	@13
Boneless butts, cellar trim,	@18	@21
2@4	@24	@24
Hocks	@11	@12
Tails	@10	@11
Neck bones	@5	@6
Slip bones	@13	@11
Blade bones	@12 1/2	@13
Pigs' feet	@5	@5
Kidneys, per lb.	@10	@9
Livers	@10	@10
Brains	@12	@12
Ears	@6 1/2	@6
Snouts	@8	@8
Heads	@9	@8
Chitterlings	@7	@7

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@24 1/2	@24 1/2
Country style sausage, fresh in link	@24	@24
Country style sausage, fresh in bulk	@17 1/2	@17 1/2
Country style sausage, smoked	@22 1/2	@22 1/2
Frankfurters, in sheep casings	@23 1/2	@23 1/2
Frankfurters, in hog casings	@23 1/2	@23 1/2
Bologna in beef bungs, choice	@18 1/2	@18 1/2
Bologna in beef middles, choice	@18	@18
Liver sausage in beef rounds	@16 1/2	@16 1/2
Liver sausage in hog bungs	@18 1/2	@18 1/2
Smoked liver sausage in hog bungs	@19 1/2	@19 1/2
Head cheese	@17 1/2	@17 1/2
New England luncheon specialty	@24 1/2	@24 1/2
Minced luncheon specialty, choice	@20 1/2	@20 1/2
Tongue sausage	@29	@29
Blood sausage	@28	@28
Polish sausage	@23 1/2	@23 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@39	@39
Thuringer cervelat	@19 1/2	@19 1/2
Farmer	@26	@26
Holsteiner	@25	@25
B. C. salami, choice	@35	@35
Milano salami, choice, in hog bungs	@41	@41
B. C. salami, new condition	@37	@37
Prissas, choice, in hog middles	@44	@44
Genoa style salami, choice	@34	@34
Pepperoni	@22	@22
Mortadella, new condition	@36	@36
Capicola	@36	@36
Italian style hams	@40 1/2	@40 1/2
Virginia hams	@40 1/2	@40 1/2

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	9	@9 1/2
Special lean pork trimmings	@18	@18
Extra lean pork trimmings	@21 1/2	@21 1/2
Pork cheek meat	10 1/2	@11
Pork hearts	6 1/2	@7
Pork livers	7 1/2	@8
Native boneless bull meat (heavy)	@11 1/2	@11 1/2
Shank meat	@10 1/2	@10 1/2
Boneless chucks	@11	@11
Beef trimmings	@10	@10
Beef cheeks (trimmed)	@9 1/2	@9 1/2
Dressed canners, 350 lbs. and up	@8	@8
Dressed cutter crows, 400 lbs. and up	@8 1/2	@8 1/2
Dr. bologna bulls, 600 lbs. and up	@8 1/2	@8 1/2
Pork tongues, canner trim, S. P.	@12 1/2	@12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—		
Small tins, 2 to crate	\$6.50	
Frankfurt style sausage, in sheep casings—		
Small tins, 2 to crate	\$7.50	
Smoked link sausage, in hog casings—		
Small tins, 2 to crate	\$6.75	

BARRELED PORK AND BEEF

Mess pork, regular	@27.00	@27.00
Family back pork, 24 to 34 pieces	@28.00	@28.00
Family back pork, 35 to 45 pieces	@27.00	@27.00
Clear back pork, 40 to 50 pieces	@24.00	@24.00
Clear plate pork, 25 to 35 pieces	@19.00	@19.00
Bean pork	@24.50	@24.50
Brisket pork	@29.00	@29.00
Plate beef	@19.50	@19.50
Extra plate beef, 200-lb. bbls.	@20.00	@20.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50	
Lamb tongue, short cut, 200-lb. bbl.	\$1.50	
Regular tripe, 200-lb. bbl.	19.00	
Honeycomb tripe, 200-lb. bbl.	22.00	
Pocket honeycomb tripe, 200-lb. bbl.	25.00	

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@13	@13
Clear bellies, 18@20 lbs.	@12 1/2	@12 1/2
Rib bellies, 25@30 lbs.	@12 1/2	@12 1/2
Fat backs, 10@12 lbs.	@8 1/2	@8 1/2
Fat backs, 14@16 lbs.	@8 1/2	@8 1/2
Regular plates	@8 1/2	@8 1/2
Jowl butts	@8 1/2	@8 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	23 1/2	@24 1/2
Fancy skd. hams, 14@16 lbs., parchment paper	24 1/2	@25 1/2
Standard reg. hams, 14@16 lbs., plain	22 1/2	@23 1/2
Picnics, 4@8 lbs., short shank, plain	18 1/2	@19 1/2
Picnics, 4@8 lbs., long shank, plain	17 1/2	@18 1/2
Fancy bacon, 6@8 lbs., parchment paper	20	@20
Standard bacon, 6@8 lbs., plain	26	@27
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	29	@30
Outsides, 5@9 lbs.	26 1/2	@27
Knuckles, 5@9 lbs.	27	@28
Cooked hams, choice, skin on, fattened	28 1/2	@28 1/2
Cooked hams, choice, skinless, fattened	28	@28
Cooked picnics, skin on, fattened	28	@28
Cooked picnics, skinless, fattened	28	@28
Cooked loin roll, smoked	46 1/2	@46 1/2

LARD

Prime steam, cash, Bd. Trade	\$10.55b	
Prime steam, loose, Bd. Trade	9.87 1/2b	
Refined lard, tierces, f.o.b. Chgo.	11 1/2	
Kettle rend., tierces, f.o.b. Chgo.	11 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chicago	11 1/2	
Neutral, in tierces, f.o.b. Chicago	11 1/2	
Compound, veg., tierces, c.a.f.	11	

OLEO OIL AND STEARINE

Extra oleo oil	9 1/2	@10
Prime No. 2 oleo oil	8 1/2	@9
Prime oleo stearine, edible	7 1/2	@7 1/2

TALLOWES AND GREASES

Edible tallow	6	@6 1/2
Prime packers' tallow	4 1/2	@4 1/2
No. 1 tallow, 10% f.f.a.	3 1/2	@4
Special tallow	4	@4 1/2
Choice white grease	5 1/2	@5 1/2
A-White grease, maximum 4% acid	4 1/2	@4 1/2
B-White grease, maximum 5% acid	4	@4 1/2
Yellow grease, 10@15% f.f.a.	3 1/2	@3 1/2
Brown grease, 40% f.f.a.	3 1/2	@3 1/2

ANIMAL OILS

Prime edible	@13 1/2	@13 1/2
Prime inedible	@12	@12
Headlight burning oil	@12	@12
Prime W. S.	@11 1/2	@11 1/2
Extra W. S.	@11 1/2	@11 1/2
Extra lard oil	@10 1/2	@10 1/2
Extra No. 1	@9 1/2	@9 1/2
No. 1 lard oil	@8 1/2	@8 1/2
No. 2 lard oil	@8	@8
Acidless tallow	@9	@9
20° neatfoot	@16 1/2	@16 1/2
Pure neatfoot (drums)	@12	@12
Special neatfoot	@11	@11
Extra neatfoot	@9 1/2	@9 1/2
No. 1 neatfoot	@9	@9

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	7 1/2	@7 1/2
Valley points, prompt	@10 1/2	@10 1/2
White deodorized, in bbls., f.o.b. Chgo.	10 1/2	@10 1/2
Yellow, deodorized	10	@10 1/2
Soap stock, 50%, f.f.a., f.o.b. mills	1 1/2	@1 1/2
Soya bean oil, f.o.b. mills	6.00	@6.00
Corn oil, in tanks, f.o.b. mills	8 1/2	@8 1/2
Cocanut oil, seller's tanks, f.o.b. coast	8 1/2	@8 1/2
Refined in bbls., f.o.b. Chicago	11	@11 1/2

OLEOMARGARINE

White domestic vegetable margarine	@15	@15
White animal fat, margarine, in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@15	@15
Nut, 1-lb. cartons	@11 1/2	@11 1/2
Puff paste	@13	@13

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2437 SOUTH LA SALLE STREET
CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. whse. stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Baltimeter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62½	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	3.62½	3.25
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.96	
Medium, kiln dried.....	10.96	
Rock.....	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@3.75	
Second sugar, 90 basis.....	None.	
Standard gran., f.o.b. refiners (2%)..	@5.00	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.50	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.40	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice Prime.....	16	17½
Resifted.....	16½	18
Chili Pepper, Fancy.....	24½	24
Chili Powder, Fancy.....	23½	24
Cloves, Amboyana.....	22	26
Madagascar.....	16½	19½
Zanzibar.....	18	19
Ginger, Jamaica.....	17	18½
African.....	14	15
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	60	60
Mustard Flour, Fancy.....	22½	25
No. 1.....	15	15
Nutmeg, Fancy Banda.....	24	24
East India.....	20	20
E. I. & W. I. Blend.....	20	20
Paprika, Extra Fancy.....	23	23
Fancy.....	21½	21½
Hungarian.....	27½	27½
Peppina Sweet Red Pepper.....	26½	26½
Pimlexo (220-lb. bbls.).....	27½	27½
Pepper, Cayenne.....	21	21
Red Pepper, No. 1.....	16	16
Pepper, Black Aleppy.....	9½	9½
Black Lampong.....	7	8½
Black Tellicherry.....	10½	12
White Java Muntok.....	12	13½
White Singapore.....	11½	13
White Packers.....	13	13

SEEDS AND HERBS

	Ground for Sausage.
	Whole.
Caraway Seed.....	11
Cherry Seed, French.....	22
Cumin Seed.....	22
Coriander Morocco Bleached.....	16
Coriander Morocco Natural No. 1.....	6½
Mustard Seed, Cal. Yellow.....	8½
American.....	7½
Marjoram, French.....	23
Oregano.....	11
Sage, Dalmation Fancy.....	9
Dalmation No. 1, Fancy.....	8½

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@18
Domestic rounds, 140 pack.....	@25
Export rounds, wide.....	@35
Export rounds, medium.....	@23
Export rounds, narrow.....	@25
No. 1 weasands.....	@03
No. 2 weasands.....	@01
No. 1 bungs.....	@10
No. 2 bungs.....	@06½
Middles, select, wide, 2@2½ in.....	@40
Middles, select, extra wide, 2½ in. and over.....	@05
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Narrow, special, per 100 yds.....	2.10
Medium, regular.....	1.85
Wide, per 100 yds.....	1.40
Extra wide, per 100 yds.....	1.25
Export bungs.....	.18
Large prime bungs.....	.18
Medium prime bungs.....	.13
Small prime bungs.....	.09½
Middles, per set.....	.18
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.40 @1.42½
Ash pork barrels, galv. hoops.....	1.47½ @1.50
Oak pork barrels, black hoops.....	1.30 @1.32½
Oak pork barrels, galv. hoops.....	1.37½ @1.40
White oak ham tierces.....	2.27½ @2.30
Red oak lard tierces.....	2.02½ @2.05
White oak lard tierces.....	2.12½ @2.15

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium to good.....	\$ 8.15 @ 8.35
Cows, fat.....	6.00 @ 6.35
Cows, low cutter and cutter.....	3.75 @ 5.00
Bulls, sausage.....	5.50 @ 6.25

LIVE CALVES

Vealers, top.....	\$ @11.00
Vealers, medium and good.....	9.00 @10.00
Vealers, cull.....	down to 5.00

LIVE LAMBS

Lambs, good spring, 66-lb.....	\$ @13.50
Lambs, shorn.....	@11.10

LIVE HOGS

Hogs, better grade, 190-lb. av.....	\$ @10.25
-------------------------------------	-----------

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	15.00 @16.00
Choice, native, light.....	15.00 @16.00
Native, common to fair.....	13½ @14½

Western Dressed Beef.

Native steers, 600@800 lbs.....	14 @15½
Native choice yearlings, 440@600 lbs.....	14 @15½
Good to choice heifers.....	12 @13
Good to choice cows.....	11 @12
Common to fair cows.....	9½ @10½
Fresh bologna bulls.....	11 @12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	20 @22	20 @23
No. 2 ribs.....	17 @19	18 @19
No. 3 ribs.....	15 @16	16 @17
No. 1 loins.....	28 @30	25 @30
No. 2 loins.....	24 @27	22 @24
No. 3 loins.....	20 @23	20 @21
No. 1 hinds and ribs.....	17 @18	17 @17
No. 2 hinds and ribs.....	15 @16½	16 @17
No. 1 rounds.....	15 @15	15 @15
No. 2 rounds.....	14 @14	14 @14
No. 3 rounds.....	13 @13	13 @13
No. 1 chuck.....	12 @13	13 @13
No. 2 chuck.....	11 @12	12 @12
No. 3 chuck.....	10 @11	10 @11
Bolognas.....	11½ @12	11½ @12
Rolls, reg. 6@8 lbs. av.....	23 @25	23 @25
Rolls, reg. 4@6 lbs. av.....	18 @20	18 @20
Tenderloins, 4@6 lbs. av.....	60 @60	60 @60
Tenderloins, 5@6 lbs. av.....	60 @60	60 @60
Shoulder clods.....	12 @14	12 @14

DRESSED VEAL

Good.....	14½ @15½
Medium.....	13½ @14½
Common.....	11 @13

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	21 @22
Lambs, good.....	20 @21
Lambs, medium.....	19 @20
Spring lambs.....	21 @24
Sheep, good.....	12 @14
Sheep, medium.....	10 @12

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$14.50 @16.00
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	19 @20
Pork tenderloins, fresh.....	35 @38
Pork tenderloins, frozen.....	30 @32
Shoulders, Western, 10@12 lbs. av.....	16 @17
Butts, boneless, Western.....	20 @21
Butts, regular, Western.....	18½ @19
Hams, Western, fresh, 10@12 lbs. av.....	21 @22
Picnic hams, West. fresh, 6@8 lbs. av.....	16 @17
Pork trimmings, extra lean.....	21 @22
Pork trimmings, regular 50% lean.....	10 @11
Spareribs.....	12½ @13

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26 @27
Regular hams, 12@14 lbs. av.....	25½ @26½
Regular hams, 12@14 lbs. av.....	24 @25
Skinned hams, 10@12 lbs. av.....	26 @27
Skinned hams, 12@14 lbs. av.....	24½ @25½
Skinned hams, 16@18 lbs. av.....	24 @25
Skinned hams, 18@20 lbs. av.....	24 @25
Picnics, 4@6 lbs. av.....	20 @21
Picnics, 6@8 lbs. av.....	19 @20
City pickled bellies, 8@12 lbs. av.....	21 @23
Bacon, boneless, Western.....	29 @30
Bacon, boneless, city.....	28 @29
Rollettes, 8@10 lbs. av.....	21½ @22½
Beef tongue, light.....	21 @22
Beef tongue, heavy.....	24 @25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, 1 c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	15c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@1.50 per cwt.
Breast fat.....	@2.00 per cwt.
Edible suet.....	@3.50 per cwt.
Inedible suet.....	@2.50 per cwt.

GREEN CALFSKINS

	5-9	9-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	20	2.10	2.15	2.20	2.35
Prime No. 2 veals.....	19	1.90	1.95	2.00	2.05
Buttermilk No. 1.....	17	1.80	1.85	1.90
Buttermilk No. 2.....	16	1.65	1.70	1.75
Branded grubby.....	10	.95	1.00	1.05	1.10
Number 3.....	10	.95	1.00	1.05	1.10

BONES AND HOOFS

	Per ton.
Round shins, heavy.....	\$75.00
Flat shins, heavy.....	60.00
White hoofs.....	65.00
Black and striped hoofs.....	75.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@26	@27½
Creamery (91 score).....	25½ @25½
Creamery firsts (88-89 score).....	24½ @25

EGGS.

Extra firsts.....	20½ @21	21½ @21½
Firsts, fresh.....	20 @20½	21½ @21½
Standards.....	20 @20½	22½ @22½

LIVE POULTRY.

Fowls.....	14 @21	21 @23
Broilers.....	22 @25	27 @28
Fryers.....	25 @28	29 @31
Chickens, spring.....	26 @28	22½ @25½
Turkeys.....	16 @20	14 @25
Ducks.....	12 @16	11 @13
Geese.....	10 @11	8 @10

DRESSED POULTRY.

Fryers, 31-42, frozen.....	25 @25½	27 @28½
Roasters, 43-54, frozen.....	27 @28	29 @31
Fryers, 55 & up, frozen.....	28½ @30	22½ @25½
Fowls, 31-47, fresh.....	21½ @24½	22½ @25½
48-50, fresh.....	24 @25½	24 @26½
60 and up, fresh.....	24 @25½	24 @26½

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended May 7, 1936:

	May 1	2	4	5	6	7
Chicago.....	26½	26½	26½	26½	26½	26½
New York.....	27½	27½	27½	28	28½	28½
Boston.....	28½	28½	28½	28½	28½	28½
Phila.....	28	28½	28½	28½	28½	28½
San Fran.....	28	28	28½	28	28	28

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

26½	26½	26½	26½	26½	26½
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1936.	1935.
Chicago.....	45,517	45,705	48,803	995,813	849,743
N. Y.....	48,263	49,405	42,868	1,119,821	1,071,830
Boston.....	19,304	16,061	14,420	388,086	394,967
Phila.....	18,742	21,860	17,597	380,996	375,939

Total 131,826 133,031 123,797 2,884,486 2,691,570

Cold storage movement (lbs.):

	In May 7.	Out May 7.	On hand May 8.	Same last year.
Chicago.....	47,005	25,152	298,826	1,492,674
New York.....	61,680	65,740	1,708,064	2,472,960
Boston.....	21,684	8,744	177,795	207,102
Phila.....	89,713	9,725	965,200	949,150
Total.....	220,172	109,361	2,949,905	5,121,886

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Casing Salesman

Experienced casing salesman wanted to cover New York, New Jersey, Pennsylvania and Connecticut territory. W-353, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Packinghouse Broker

with New York office, excellent connections and efficient organization, can handle one or two new accounts. LCL shipments and straight cars, 12 1/4 c per cwt. basis. Negotiations solicited. W-352, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Packinghouse Executive

Packinghouse executive, with 25 years' experience as sales manager, all-around operating experience on beef and pork, cutting, processing, manufacturing, etc. Can furnish evidence of successful record of management. Can furnish best of references. W-354, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Position wanted by profit-making sausage maker with 24 years' successful practical experience, all details, manufacturing high-grade sausage, loaves, salami and specialties. Guarantee results with less waste and lower production cost. Well qualified for responsibility. Past records substantiate honesty, judgment and ability. W-355, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Young married man with sixteen years' practical experience manufacturing high and standard grades of sausages, loaves, specialties, boiled and baked hams. Can figure costs. Reliable references. Will go anywhere. W-358, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Superintendent

with years of practical general packinghouse operating experience, all departments of plant, beef or pork. Handle any size plant. Know costs and yields. Handle labor efficiently. Produce quality products with minimum operating costs as results. Several years' experience general plant superintendent. References. W-347, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Manager or Superintendent

Wanted, position as manager or superintendent of small or medium sized plant. Can furnish best of references as to ability and qualifications. W-349, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker and Foreman

Thoroughly experienced sausage maker and foreman with over 20 years of service with some of the most reputable concerns in the East. Would be interested in offers of any concerns in the East. References furnished by request. W-343, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Manager or Assistant to Owner

Young man able to take complete charge or relieve owner of much of operating detail, capable of helping in plant if necessary. Can assist in developing new outlets to accommodate expanded plant facilities, or work out better methods if present operations are not providing desired returns. Will work for part salary and part of net, or straight salary basis. Write for details of qualifications; you will not be bothered further if they do not fit your requirements. W-344, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Misc. Wanted & for Sale

Packinghouse

Wanted to buy or rent, beef and veal slaughtering house not more than 50 to 60 miles north or west of Chicago. Capacity 300 to 400 cattle and 500 to 600 calves per week. Address: Leonard R. McDonald, 59 East Van Buren St., Chicago, Ill.

Packers Agents Seek Accounts

Do you desire representation in Pittsburgh, Western Penna., Eastern Ohio and Northeastern West Va.? We contact packers, jobbers, wholesale grocers, chain stores, voluntary chain groups, bakers, 5- and 10c-stores and department stores. Manufacturers and Packers Agents. W-356, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Small Packing Plant

For sale small packing plant in good, thriving Southeastern Michigan city of 20,000. Now operating. Plenty of land for expansion. FS-359, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Pork Packing Plant

To settle the estate of the late Jacob H. Sigafos of Colmar, Pa., we offer for sale the plant, trucks and equipment of this old established business, which has been conducted without interruption since the death of the former owner on July 23, 1935. For many years the name "Sigafos" has signified the finest in sausage and scrapple. Since September 4, 1935, over \$120,000 worth of "Sigafos" products have been sold to retail stores in the Philadelphia area. Price, \$35,000.

The First National Bank of Lansdale, Co-Executor, Jacob H. Sigafos Estate
Lansdale, Pa.

Equipment For Sale

Randall Stuffer

For sale 400-lb. Randall stuffer. Excellent condition, \$310; also one 43 in. "Buffalo" motor-driven silent cutter without motor, \$350. FS-357, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Laundry Equipment

For sale for packing plants, reconditioned washers, extractors, dryers, ironers. H. C. KEEL CO., 709 W. 22nd St., Chicago, Ill., manufacturers of KEELBILT equipment.

Used Equipment for Sale

3-4' x 9' Lard Rolls, made by Allbright-Nell and Mechanical Mfg. Co.; 2 No. 1 Anderson Oil Expellers; 3 Bartlett & Snow 10' x 3' Tankage Dryers, jacketed; 1 Hottmann twin-screw Cutter and Mixer; 1 36" 4-cage Disintegrator; 2 Ball & Jewell Rotary Cutters, No. 1 and No. 2 size; 3 Mechanical Mfg. Co. double-arm Mixers. Miscellaneous: Cooking Kettles, Rendering Tanks, Digesters, Hammer Mills, Grinders, Dryers, Ice Machines, Hydraulic Presses, Filter Presses, Pumps, Boilers, etc. Have you any equipment for sale? Send us a list.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York, N. Y.
Telephone: Barclay 7-0600.
Shops and Warehouse: 331 Doremus Ave.
Newark, N. J.

Packinghouse Equipment

For sale, sausage machinery, with or without D.C. 110-volt motors.

Hog killing and cutting equipment; moving viscera tables; hog conveyors, trolleys, etc.
Curing vats.
Rotary smoke houses.
Lard roll, fertilizer dryer, press, stick evaporator.
Ice machines, 75-100 and 150 tons, electric and steam.
Tubular boilers, Jones underfeed stokers.

Write for detailed description to FS-323, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Equip. For Sale

Included in equipment purchased from Lancaster Packing Company. All in good condition.

1-No. 186 "Boss" Enterprise Meat Chopper complete with motor—\$350.00.

1-Hand Power Hydraulic Lard Press, 15 in. dia. x 20 in. long steel container, 5 in. dia. ram with 14 plates—\$150.00.

1-No. 7E Cleveland Kleen-Kut Lard Chopper complete with motor and starting switch.

1-24 ton capacity Frick Ice Machine.

Complete with vertical center crank steam engine, ammonia receiver, double pipe condenser, complete freezing unit, 72-200-lb. freezing cans, overhead traveling crane, and American Marsh Brine Pump.

For further details and for complete revised list of other packinghouse equipment for sale, write

P. O. Box 428 GEO. H. ALTEN Lancaster, Ohio.

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of Opportunities.

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Importers **SAUSAGE CASINGS** *Exporters*

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CASINGS
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BERTH. LEVI & Co., Inc.
ESTABLISHED 1882
NEW YORK CHICAGO LONDON
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by the PIONEERS
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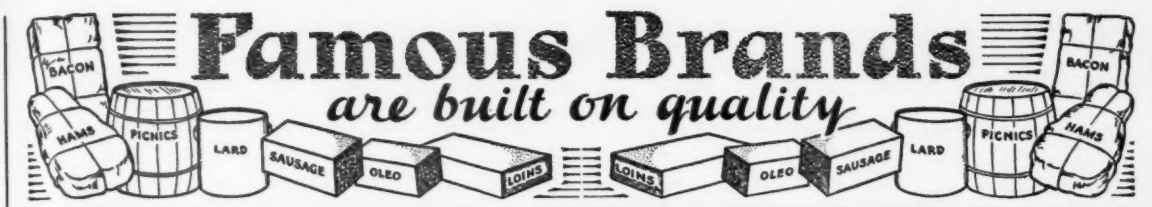
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